
In-Room Dining

STARTERS

Kale Caesar Salad

*baby kale, house dressing, crispy bacon crumble,
toasted bread crumbs (add chicken 8, steak 10)*

18

Garden Greens

mixed greens, carrots, tomatoes, cucumbers, house dressing

18

Fermented French Onion Soup

*house smoked mushroom garum, veal broth,
caramelized onions, aged gruyère cheese, French baguette,
sweet pickled onion petals*

19

Yukon Gold Fries

Yukon gold potatoes

16

HOUSE STAPLES

Steak Frites

flat iron, red wine jus, house frites, market vegetables

52

Bucatini Amaticiana

guanciale, spicy slow roasted tomato sauce, romano cheese

36

Chuck Burger

cheddar cheese, chateau sauce, shredded lettuce, truffle fries

34

Seared Salmon

basmati rice, valoute, market vegetables

42

Cheese & Charcuterie

choose 2 items for 32, 4 items for 52, 5 items for 66

Cheese from Ontario

Sheep: Verona (pecorino style), Highland Blue, Ompah (washed rind)

Cow: Fleur en lait (St-Paulin style), Lankaster Aged (gouda style),

Blue d'Elizabeth, Grand Trunk (gruyère style)

Goat: Capri Ella (tilsit style), Amazing Grey (gruyère style)

Charcuterie from Ontario

Beef: Black Angus Bresaola, Slinzega

Pork: Iberico de Bellota Spicy Salami, Lonzino, Hunter's Salami

Other: Lamb Summer Sausage, Colton's Duck Sausage

Desserts

Tonka Bean Crème Brûlée

fig sponge

16

Espresso Almond Financier

*apple and cranberry purée,
smoked cinnamon and sweet potato ice cream*

16

Flourless Chocolate Cake

white chocolate and cherry ice cream, pulled chocolate opaline

16

Assorted Ice Creams & Sorbets

14