



## APPETIZERS

DAILY SOUP CREATION	7
WELLINGTON COURT PATÉ ON DRIED CRANBERRY CROSTINI WITH PEAR COMPOTE	9
FRIED CALAMARI, SWEET LEMON, CHILI AIOLI AND SAFFRON YOGURT	12
FRIED ARANCINI, PROSCIUTTO, TOMATO FONDUE, VIRGIN OLIVE OIL, SHEEPS MILK TOSCANO	14
FRESH SWEETBREADS, SQUASH AND FOIE GRAS PUREE SMOKED BACON AND TRUFFLE SAUCE	14
BEEF SALAD, LOCAL RICOTTA, HOT HONEY VINAIGRETTE, BREAD CRUMBS AND BASIL CRESS	12
TARTARE OF TUNA, SESAME BREAD SALAD, YUZU CRÈME FRAICHE, WASABI TOBIKIO ROE	16

## SALADS

SALAD OF MIXED LEAVES, SWEET SHERRY VINAIGRETTE, AND GRANAPADANO	7
CAESAR SALAD WITH GARLIC ANCHOVY CROSTINI, AND CRISP PROSCIUTTO	9
BOSTON LEAVES, RED WINE VINAIGRETTE, CHIVES AND TARRAGON	9

## FEATURES

ROASTED PORK TENDERLOIN, GARLIC MASHED POTATOES, SWEET CIDER CREAM, BROCCOLI WITH BLUE CHEESE AND BRAISED RED CABBAGE	25
HAND CUT HOUSE MADE PASTA, LOCAL CAPON BOLGNAISE, BROAD LEAF PARSLEY, YOUNG PARMESAN	23
RICH VEGETABLE CURRY, BROWN RICE, CRISP POPADOM AND CASHEW EMULSION WITH RAITA, CHUTNEY AND MANGO SALAD	25
PAN SEARED RAINBOW TROUT FROM LAKE HURON, CLAM AND PANCETTA RISOTTO, SAUTE OF RED ONION, SPINACH AND CAULIFLOWER	28
GRILLED BEEF STRIPLOIN, ROASTED HERBED POTATOES, SALT ROASTED CARROTS, CARROT PUREE AND ROASTED MUSHROOMS WITH RED WINE REDUCTION	30
ROASTED CONFIT OF DUCK, PEARL BARLEY RISOTTO, ROSEMARY JUS, ROASTED SQUASH AND LOCAL AND COOKED CRAIGO GREENS	30