

Appetizers

Field and forest mushroom ragout “tartlette”

With dry white wine, leeks, pancetta, fresh herbs and cream

\$12

French escargots in the natural shell

Half dozen sauteed in chablis, garlic, aromatic herbs, cracked pepper and French shallots

\$11

Volker’s signature P.E.I. lobster bisque “en crouete”

With fine cognac and cream

(baked to order—allow 15 minutes)

\$13

Sunningdale honey salad

Salad of organic arugula, micro sprouts and lambs leaf lettuce, with sundried sour cherries, toasted pinenuts, Sunningdale honey and tropical citrus dressing

\$8

Heart of Romaine with pancetta crisps

Grana padano shards, artisan bread croutons and house made Caesar dressing

\$8

Slow braised veal osso bucco ravioli

With shitake mushrooms, tomato concasse and a rosemary scented veal jus reduction

\$10

Warm heirloom tomato tart tatin

With goat cheese quenelle, pac choy micro sprouts and cold pressed Tuscan olive oil

\$11

We are fortunate in Southwestern Ontario to have an abundance of locally raised meat, poultry and vegetables which I intend to use whenever possible to keep our menus seasonal and above all interesting. Bon Appetite!

Volker Jendhoff, Executive Chef



Entrées

Canadian surf and turf

Ontario beef tenderloin, paired with a 6oz lobster tail accompanied by fingerling potatoes and wilted Asian greens. Your choice of drawn butter or spicy garlic-shallot butter.

\$34

Stone ground mustard and mint crusted rack of lamb

With a provencale herb jus, acorn squash, pearl barley risotto and parmesan wafer.

\$29

Grilled Caribbean mahi mahi

With a golden pineapple-mango and lime salsa, caramelized yams and baby bok choy.

\$26

Locally farmed duck breast a l'orange

With fine French green beans and croquette potatoes

\$28

Fontina and mozzarella cheese stuffed chicken breast

With watercress risotto, fresh chanterelle mushrooms and mustard crème fraiche sauce

\$27

Gulf shrimp and diver sea scallops

With a sweet Jamaican curry sauce, jasmine scented rice pilaf, Caribbean mango chutney and crisp papadom

\$28

Grilled Wellington County pork loin chop

12oz With an Ontario apple cider-peach glaze, potato purée and sauteed spinach.

\$24

Pan roasted Pacific wild halibut & tempura crab

Served with saffron linguini, sea asparagus and fresh ginger infused carrot emulsion

\$28

Roast loin of venison

With a red current-pinot noir reduction, braised red cabbage and housemade spaetzle.

\$29

Cast iron pan seared organic salmon

With a pink shrimp hollandaise, polenta fritters and wilted Asian greens

\$27

Vegetarian entrée on request, please ask your server for details.

