

Loire Dinner Menu

appetizer

Seasonal Soup 9

Baby Spinach & Mix Green Salad

Spiced Pumpkin Seeds, Gala Apple
Aged Cheddar, Apple Cider Vinaigrette 13

Ontario Goat Cheese Cake

Pistachio Crusted, Roasted Beets
Arugula Leaves, Red Pepper Coulis
Charred Lemon Dressing 13

Jim's Rainbow Trout Tartare

Yuzu Dressing, Cilantro Sour Cream, Teriyaki Glaze
Scallion & Cucumber Salad 14

Half Dozen Rodney's Oysters

Bloody Mary Mignonette 19

Kronenbourg Steamed P.E.I Mussels

Whelk, Scallion and Parsley Salad 12

Selection of Charcuterie

Pork Rilette, Chicken Liver Parfait
Muskovy Duck Prosciutto, House Terrine
Concord Grape Mustard
Cornichon and Pickles 19

main

Seared Sea Scallop & Frog Legs

Parisian Gnocchi, Parsnips, Snow Peas
Ontario Carrot Purée & Chili Oil
Garlic Honey Lemon Glaze 25

Fish of The Day

Parsley Root, Leek & Potato Fricassee
Salsa Verde (market price)

Tomato Chicken Pasta

Fresh Tagliatelle, Preserved Marinara Sauce
Honey Mushroom, Wilted Spinach
Shaved Parmesan, Garlic Croutons 23

Muscovy Duck Duo

Confit Leg & Vegetable Crêpe
Seared Duck Breast, Plum Chili Glaze 28

5 Hour Braised Short Ribs

Butternut Squash, Napa Cabbage & Chesnut
Crispy Shallot, Natural Jus 27

Loire Lamb Burger

Tomato Jam, Quebec Brie Cheese
Portobello Mushroom, Toasted Challah Bread
Housemade French Fries 21

Butcher Block

Market Grilled Meat, Wild Mushroom
Thyme - Shallot Jus, Housemade French Fries
(market price)

Pearl Barley Risotto

Seasonal Vegetable, Toasted Almonds
Ricotta Cheese, Sage Brown Butter 22