



Loire Dinner Menu

appetizer

Fennel & Onion Broth

Enoki Mushroom - Scallion 8

Steamed PEI Mussels

Steam Whistle Beer, Crispy Onion 12

Warm Saint-Maure Goat Cheese

Roasted Pistachio Nut, Arugula Salad 13

Green Asparagus & Prosciutto Salad

Quail Egg, Sherry Vinegar Hollandaise 14

Cilantro-Niagara Riesling Cured Ontario Trout

Grilled Zucchini, Onion Marmalade,
Charred Red Pepper Coulis 12

Half Dozen Market Oysters

Horseradish & Lemon Mignonette 18

Selection of Charcuterie

Pork Rilette, Chicken Liver Parfait, Speck,
Housemade Maple & Tarragon Mustard,
Cornichon 16

main

Seared Sea Scallops

Jerusalem Artichoke Purée, White & Orange
Carrot, Honey Mushroom Vinaigrette 27

Chili-Corn Meal Crusted Lake Erie Whitefish

Confit Garlic & Lemon Polenta, Chinese Green,
Salsa Verde 26

Grilled 8 oz New York Striploin

Walnut Quinoa, Buttered Leek,
Caramelized Onion, Smoked Jus 29

Confit Duck Leg & Muscovy Duck Magret

Mini Ontario Potato & Gruyère Cheese Gratin,
Spinach, Citrus - Pepper Sauce 28

Loire Burger

Angus Beef 17

or

New Zealand Lamb 19

Tomato Jam, Quebec Brie Cheese
Toasted Harbord Bakery Challah Bread
House Cut Fries

Carrot - Coriander Risotto

Goat Cheese, Candied Pecan,
Carrot & Cilantro Salad 20

Tagliatelle Pasta & Chicken Thighs

King Oyster Mushroom, Snow Peas,
Fennel Seed Tomato Sauce 22