

CONNECTIONS



Ontario venison braised with cherries & green peppercorns
chestnut spaetzle



Our venison comes from Palace Hillside Farm near Stratford Ontario. Their animals are naturally raised and pasture fed.

Mushroom stuffed chicken supreme
on potato & Oka cheese gratin, white wine jus



Our chickens come from Farm Fresh Poultry Co-operative in Harriston, Ontario. Founded in 1998 by 30 local chicken farmers their vision was to create a quality product with great service. All of their birds are 100% air chilled. This ensures their birds have a cleaner more natural taste.

Grilled Atlantic salmon
roast beet & horseradish vinaigrette, parsley potatoes

Our salmon comes exclusively from the east coast of Canada and more specifically from one particular farm, "Heritage Salmon". Why? Atlantic salmon from the cold waters of the east coast are of the highest quality and the travel from ocean to the table is the shortest possible time and distance.

Multigrain mushroom ravioli in thyme cream
brie, cranberries, walnuts & baby spinach



Our multigrain pasta contains wheat, rye, triticale, barley, corn, millet, soy and flax for a pasta that is not only delicious but is also higher in fiber, has a low GI index and has omega 3 in it. This makes for a healthy totally guilt free meal.

Grilled 8oz AAA striploin steak
Café de Paris butter, roast potatoes

The Café de Paris restaurant that is responsible for the famed butter is actually in Geneva, Switzerland. The butter's original composition is debated by chefs still today. It is however generally agreed that a good Café de Paris butter is flavoured with shallots, mustard, anchovies, marjoram, tarragon, parsley, dill, chives and garlic. Ours is a well researched version that we are sure closely approximates the original.

Confit of duck leg
kumquat compote, braised green lentils



Our ducks are from King Cole Ducks, a local farm in Newmarket Ontario. They are raised on spring water and exclusively grain fed. Not only are they grain fed but King Cole owns and operates its own feed mill, located in Queensville, Ontario.

Lemon & dill crusted Arctic char, smoked tomato beurre blanc,
rice pilaf & stewed leeks



Our Arctic Char are farmed by the University of Guelph's state-of-the-art aquaculture research program. This program has successfully introduced Atlantic salmon, Arctic char and rainbow trout to the Ontario aquaculture industry.

Sautéed aubergine & spinach with miso sauce
carrot in sweet vinegar, jasmine rice



Miso is made by fermenting rice and soybeans. It is high in proteins and rich in vitamins and minerals. It plays an essential role in the traditional Japanese diet.

Roast Rowe Farms boneless pork loin chop on Savoy cabbage
braised with double smoked bacon, lentils & whisky mustard Jus



Our pork comes from Rowe Farms in Ontario. At Rowe Farms all animals are raised in a low stress environment, without the use of antibiotics or growth hormones. They have open access to food and water and are fed strictly vegetarian diets.



Menu items marked with the green leaf are made of predominantly local product. Depending on seasonal availability other menu items will also contain local produce.

If you have any allergies or dietary restrictions, please inform your server.

Thank-You

Executive Chef Raimund Zyvatkauskas