

gezellig

DINNER

... (gah-zell-ig) Dutch adj. for convivial, cosy, or nice atmosphere, but also belonging, general togetherness, or time spent with loved ones...

Join us every Sunday evening from 5:30pm-9:00pm for half price bin end bottles.

Executive Chef, Michael Moffatt
Chef de Cuisine, Chris "MacGyver" Wylie
Sous Chef, Colin Henderson

STARTERS

roasted carrot and ginger soup	9
crème fraîche, scape relish <i>Riesling, Picone Vinyard, Charles Baker, Niagara '14</i>	9/14
gezellig greens	12
butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots, herbed goat cheese, pickled beets <i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>	7/10
beef tartare	16
parmesan chip, smoked egg yolk bottarga, honey balsamic glaze, crostini <i>Pinot Nero, Colterenzio, Alto Adige, Italy '15</i>	8/13
gravlax salad	13
grilled romaine, crispy capers, spiced sunflower seeds, dill-buttermilk dressing, roasted red peppers, radish <i>Toscana Bianco, Cerviolo, San Fabiano, Italy '14</i>	7/11
Atlantic blue crab cake	16
lemon chipotle aioli, frisée, crispy potato sticks <i>Blanc de Beckta, Cave Spring, Niagara N.V.</i>	7/12
mussels	14
Kitchissippi 1855, leeks, garlic, andouille, tarragon <i>Riesling, Picone Vinyard, Charles Baker, Niagara '14</i>	9/14
mezzi rigatoni	16
lamb ragu, soffrito, porcini mushroom, herb oil, grano padano <i>Langhe Rosso, G.D. Vajra, Italy '14</i>	9/13
artisanal cheese plate	15
MAINS	
spring gnocchi	27
spring garlic and ramp pesto, green peas, grilled zucchini, asparagus, kale, ricotta, pine nuts, shimeji mushrooms <i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>	7/10
maple and sake marinated lingcod	33
du Puy lentils, basmati rice, lion's mane-honey-shiitake mushrooms, pickled ramp bulbs and scapes, citrus-soy hollandaise, crispy leeks, chive oil <i>Toscana Bianco, Cerviolo, San Fabiano, Italy '14</i>	7/11
Quebec chicken breast	29
Israeli couscous, grilled pepper and onion relish, roasted radish, salsa verde, raita <i>Langhe Rosso, G.D. Vajra, Italy '14</i>	9/13
grilled Ontario rainbow trout	26
sorrel sauce, morels and chanterelles, onion bacon jam, herbed fingerlings <i>Pinot Nero, Colterenzio, Alto Adige, Italy '15</i>	8/13
pan seared scallops	38
celeriac puree, pickled cauliflower, maple bacon crumble, candied lemon peel, zucchini, duck fat tomato <i>Toscana Bianco, Cerviolo, San Fabiano, Italy '14</i>	7/11
roasted pork loin	28
collards, succotash, cauliflower purée, caramelized apples, smoked cheddar sugo, jalapeño corn bread <i>Gewurztraminer, Mittnacht-klack, Alsace, France '13</i>	8/12
grilled 10oz AAA PEI rib eye steak	40
frites, demi-glaze, roasted garlic maitre d'hotel butter, wild mushroom-asparagus-cherry tomato sauté, horseradish aioli <i>Langhe Rosso, G.D. Vajra, Italy '14</i>	9/13