

A taste experience from around the world featuring
ingredients from...
Ontario's backyard!

Japan

Asparagus Maki - Tempura Pickerel Cheek - Trout Chirashizushi

India

Lamb Roghan Ghosh - Cucumber salad - Naan

Mexico

Wild Mushroom Tamale - Spicy Chimichurri - Mole

Ontario

Wagyu Beef - Roasted Duck Breast - Black garlic potato - Herb Jus - Raspberry Reduction-
Carrot caramelized shallot puree - Roasted Beet - Asparagus.

Middle Eastern

Knafeh - Maple Water - Cocoa Macerated Strawberries – Honey – Pistachio

Friday, April 19th, 2024

Doors: 6:30pm

Dinner: 7:00pm

\$90 per person