



## FALL

### TO START

**Seasonal Soup** (GF, DFA) | \$16

Seasonal Garnishes, Inspired by the Terroir of Huron County

**Frisée Salad** (GFA, DF) | \$20

Endive, Fine Herbs, Pickled Shallot, Green Apple, Tarragon & Dijon Dressing

**Local Beets & Chèvre** (GF) | \$22

Chèvre Coulis, Anjou Pear, Candied Walnuts, Baby Arugula

**Beef Tartare** (GF, DF) | \$28

Roasted Marrow Bone, Traditional Seasonings, Caper Aioli, Root Vegetable Chips

**Canadian Atlantic Lobster** (GF, DFA) | \$36

Kohlrabi, Napa Cabbage, Bisque Sauce, Sorrel

**Seared Digby Scallops** (GF, DFA) | \$32

Brassicas, Green Apple, Celery, Freshly Picked Dill

**Fresh East Coast Oysters** (GF DF) | 6/ \$29

Seasonal Mignonette, Fresh Lemon & House Hot Sauce, Served on Ice

**Local Charcuterie & Cheese** (GFA) | \$45

3 Local Meats, 3 Local Cheeses, Preserves & Pickles From The Garden, House Crostini & House Made Mustard, Seasonal Compote

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*In Irish mythology Danu is the mother goddess associated with the land along with the bounty reaped from it. In honour of that ancestral figure 'Danu Cellars' is a nod to our family's heritage and the land on which we sow.*



# FALL

## TO SAVOUR

### **Cedar Villa Pork Loin (DFA) | \$50**

Ricotta Gnudi, Sweet Potato, Poached Apples, Sauce Charcuterie

### **Van Osch Farms Aged Striploin (GF, DFA) | \$60**

Harvest Vegetable Pressé, Local Mushrooms, Watercress, Sauce Bordelaise  
Add Canadian Lobster Tail | MP

### **Canadian Bison Short Rib (GF, DFA) | \$54**

Parsley Root Puree, Honey Glazed Heirloom Carrots, Parsley Jus

### **Hayter's Turkey Breast (GFA) | \$36**

Stuffed Breast, Leek & Croissant Bread Pudding, Brussel Sprouts,  
Cranberry Chutney, Roasted Turkey Jus

### **Roasted Lake Huron Pickerel (GF, DFA) | \$48**

Squash Risotto, Roasted Local Squash, Salted Cream

### **Butternut Squash Ravioli | \$46**

Mascarpone, Roasted Local Squash, Brown Butter, Garden Sage, Hazelnuts

### **Vegan Feature | MP**

Please Ask Your Server

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v = Vegetarian | gf = Gluten Friendly | df = Dairy Free | gfa = Gluten Friendly Available | dfa = Dairy Friendly Available

Groups of 6 or more are subject to an 18% auto gratuity All prices are subject to HST.  
Please note that we cannot accommodate plate splitting or modifications. Thank you for your understanding.

Please inform your server of any allergies or dietary restrictions. Dietaries are listed, however our kitchen produces items that are not gluten free/nut free/dairy free. Additional options may be available. Consuming raw or undercooked meats, poultry, seafood, shellfish such as oysters, or eggs may increase your risk of food borne illness.