

MENU DI DEGUSTAZIONE

Today's tasting menu
The flavours of spring

1st Insalatina di porri selvatico
wild fresh bc spring ramp salad with polenta dusted
crispy enoki mushrooms and locally grown yellow pea shoots |
friulano montasio cheese shavings | citrus vinaigrette
2010 Anima umbra bianco igt, arnaldo caprai

2nd Frittata d'ortiga con pomodoro
'Rowantree farms' duck egg and stinging nettle fritatta |
tomato passata condiment | fried stinging nettle garnish
2010 Pinot grigio 'rosadis' friuli grave doc, forchir

3rd Risotto con felci e astice
traditional slowly simmered 'Arborio rice' lobster risotto | sauteed fiddleheads
and cherry tomatoes | claw and fiddlehead tempura garnish
2009 Il bianco veneto igt, zyme

4th Trota in sale con porri selvatico e felci in agrodolce
in house salt cured manitoulin rainbow trout with pickled fiddleheads and wild
leeks | riesling zabaglione | mulled vinegar reduction and mustard dust
2010 Pinot bianco alto adige doc 'la lot', peter zemmer

5th Petto di anatra in padella con verdure di stagione
King cole duck breast with sautéed fiddleheads, ramps and bluefoot
mushrooms | prosecco butter sauce | crispy kataifi pastry
2010 Sangiovese di romagna doc riserva , celli

6th Degustazione di siroppo d'erable
A study in maple syrup:
Maple syrup gelato with maple sponge toffee | maple crème brulee | maple caramel
spread with French toast | maple nougat
café sortilege

6 course tasting 85.00 with 3oz wine tasting per course 115.00