

the WILLOW ROOM

Appetizers

Chilled Beetroot Soup

*spiced honey yogurt, charred orange relish,
coriander oil*

8

Handmade Tortellini

*duck ragu, garden basil, mushroom consommé,
toasted pinenuts and truffle essence*

16

Grilled Octopus

*roasted garlic puree, fennel pollen sea salt,
cherry tomato salsa, harissa sauce, black olives
and brown butter sauce*

17

Beef Carpaccio

*citrus crusted chateaubriand, grapefruit gelée,
pickled kohlrabi, fenugreek toscano, brioche croutons*

15

Butterhead

*dressed organic leaves, green onion,
shaved radish, flowers and sprouts from the farm,
cucumber buttermilk dressing*

12

*“Cooking should be a carefully balanced reflection
of all the good things of the earth”*

Jean & Pierre Troisgros

Executive Chef Daniel Stubbs

Sous Chef Jason Robb

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Main Course

Pickerel

*shaved baby fennel, charred asparagus,
whipped potato mousseline, grilled lemon butter sauce,
garlic scape pesto*

30

Duck Magret

*cocoa rubbed foie gras, ancient grains,
roasted beet, wilted swiss chard, heirloom carrots,
juniper spice, black currant compote*

38

Ontario Lamb

*pistachio crusted rack, merguez sausage,
lightly smoked tomato, Moroccan olive condiment,
fingerling potatoes, artichoke remoulade, cider glaze*

44

Beef Duo

*red wine braised beef cheek, tenderloin medallion,
broccoli florets, wilted spinach, horseradish cream,
bordelaise sauce*

42

Earth

*dressed ancient grains, roasted, grilled and
poached summer vegetables from Firmly Rooted farm*

26

Our Farmer Partners

Huron County and surrounding area is home to some
of the most fertile farmland in Canada

Our local farmers take great pride in showcasing
the best products that the County has to offer.

FIRMLY ROOTED • SOILED REPUTATION • LOCO FIELDS

WETH MUSHROOM FARM • MARIA KNAP

BAYFIELD BERRY FARM • ARVA FLOUR MILL