



elements

culinary theatre • restaurant • lounge

Appelizers

Seasonal Soup
\$8

Pan Roasted Quebec Foie Gras
Sweet Corn Pan Bread, Preserve of Niagara Cherry
& Micro Herbs of Muskoka
\$19

Canadian Charcuterie Plate
Pingue Braesola, Cacciatorini Salami, Serrano Ham, Artichoke,
Nicoise Olives & Fresh Ontario Goat's Cheese
\$16

Hand Cut Ravioli of Poached Lobster
Sautéed Grapes & Lobster Knuckles, Preserved Lemon & Cippolini Cream
\$19

Chopped Romaine Caesar
Hearts of Romaine, Creamy Buttermilk & Melted Garlic Dressing
Shaved Asiago Cheese & Toasted Calabrese Croutons
\$14

Provençal Steamed PEI Mussels
Heirloom Tomato, Fines Herbs & Chardonnay
\$16

Salad of Locally Foraged Field Lettuces
Muskoka Cranberries, Grenville Radishes, Spring Onions & Asparagus,
Crumbled Jai Bleu, Heirloom Tomato & White Balsamic Vinaigrette
\$14

Mains

Pan Roasted Fillet of Arctic Char
Wilted Chop Stick Greens, Crisp Crab & Scallion Wontons,
Miso & White Ginger Butter
\$36

Rack of Ontario Lamb
Sweet Pea & Mint Ravioli, Baby Spinach Leaf,
Mustard Roasted Root Vegetables, Lemon Garlic Jus
\$42

Certified Angus Beef Tenderloin
Pan Roasted, Ponderosa's Wild Mushrooms, Pommes Sauté & Rosemary Jus
\$34

Housemade Papardelle Pasta
Hand Picked Arugula, Maple Roasted Chicken, Asiago Cinnamon Cream
\$26

Charbroiled Choice Canadian Veal Chop
Fingerling Potato & Sweet Corn with Pimento, Honey & Truffle
\$40

Espresso & Maple Roasted Striploin of Bison
Vanilla Sweet Potato, Broccoli Rabe, Shallot "Onion Rings"
& Muskoka Blueberry Sauce
\$40

Saddle of Rabbit
Confit of Hind, Garlic Apple Tart Tatin, Brussel Leaves & Crisp Bacon,
Parsnip Latte Jus
\$35