



MICHAEL'S
on simcoe

TASTING MENU

\$295 / PERSON

AMUSE

Fresh branzino ceviche

lime and shallot dressing, basil, celery and cucumber salad, olive oil

APPETIZER

King crab salad

sturgeon caviar, quail egg, celery, radish, lemon oil, wild onion blossom, basil cress

SECOND COURSE

Ontario prime striploin salad

curried tomato dressing Parmigiano fricco, summer truffle, basil cress

THIRD COURSE

Stinging nettle ravioli with duck egg & fresh ricotta filling

wild ramp butter, spring vegetables, duck prosciutto

FOURTH COURSE

Seared Nova Scotia scallop

fresh peas, cipollini, trumpet mushroom, asparagus tips, pea purée
wild onion blossom

FIFTH COURSE

Lightly smoked cauliflower purée soup

with morels & foie gras, maple brîche crouton

SIXTH COURSE

Steak tasting

Ontario prime filet, certified island beef filet, USDA prime filet
served with sides and peppercorn sauce

+ wagyu tasting \$75

+ Japanese A5 & Kobe course \$150

FIRST DESSERT COURSE

Strawberry pannacotta

strawberry jus, fresh strawberries, balsamic honey caviar, black pepper
sweet celery, basil sorbet

SECOND DESSERT COURSE

Espresso chocolate mousse

amarene cherry sphere glazed with rich chocolate
cocoa nib and chocolate crumb

EXTRA COURSE

Composed Cheese Option available \$24