

BEGINNINGS

BEET SALAD

Large & Baby Heirloom Roasted Beets, Raspberry Gastrique, Ramp Ash Chevre
Pickled Beet Puree, Candied Pecans & Baby Basil Cress

GF, DF, VO

16

TSUNAMI ROLLS

Wild Tuna, Smoked Salmon, Pickled Daikon & Japanese Togarashi in Toasted Nori & Crispy
Tempura w/ Wasabi Tangerine Paint

GF

18

LOBSTER SALAD

Butter Poached Lobster Tail, Wild Sea Asparagus, Lemon Spheres, Cafe de Paris Butter
Steamed Little Neck Clam, Beet Green Puree

GF

28

BEEF CARPACCIO

Thinly Shaved AAA Angus Beef, Ancient Grain & Micro Sprout Salad Garnished w/ Shaved
Parm

Chipolini Onions, Truffle Oil

GF

18

SUNCHOKE PUREE

Sweet Ontario Jerusalem Artichoke Puree w/ Piri Piri Scented Sunchoke Crisps

GF, DF, VE, VO

16

CRAB CAKES

Searred Blue & Stone Crab Cakes w/ Honey Mustard & Sauce Grebiche

GF, DF

24

HOUSE CHARCUTERIE or CHEESE BOARD

House Cured & Dry Aged Duck Prosciutto, Venison Salami, Sausersonsec & Shaved
Prosciutto, Crisp Flat Bread. Served w Figs, Triple Crunch Mustard, Gooseberry Gastrique,
Olives & Balsamic Braised Chipolini Onion.

Or

A Selection of Globally Sourced Hard Soft Smoked and Blue Cheeses with House made
Chutney, Nuts, Fruits & Flat Breads

DF, GF

21

8 per additional person

GF: GLUTEN FREE VE: VEGETARIAN
DF: DAIRY FREE VO: VEGAN & VEGETARIAN

Subject to substitutions without notice. Taxes and gratuities not included.

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INTERLUDES

AGED RIB EYE

Grilled 56 Day Dry Aged 12oz Rib Steak or 6oz Tenderloin of Black Angus Beef
w/ Garlic Pomme Puree, Baby Carrots & Demi

GF

12oz – 48

6oz - 36

BRAISED BEEF SHORT RIBS

Slow Braised Beef Short Ribs with Brown Butter and Chive Gnocchi atop Parsnip
& Sour Apple Puree w/ Baby Green Beans, Charred Shallot Demi.

32

ELK OSSO BUCCO

Slow Braised, Farm Raised Alberta Elk Osso Bucco, Herb Scented Farro, Pearl Vegetables,
Lemon & Parsley Grenita & Charred Shallot Demi

40

LE PETITE POULET

Roasted Ontario Air Chilled Chicken Breast
Red Quinoa, Roasted Parsley Root Grilled Baby Zucchini

GF, DF

32

ATLANTIC HALIBUT

Seared Line Caught Wild Pacific Halibut Loin, Smoked Bacon & Butter Bean Casoulette,
Charred Kale & Heirloom Cherry Tomato, Honey Chipotle & Tarragon Butter.

42

CRISPY SUNCHOKES

Carrot Ginger Coconut Puree, Olive Oil Braised then Crisped Jerusalem Artichokes, Sea
Asparagus, Pistachio Mint Soil, Passion Fruit Pearls.

GF, DF, VE, VO

32

LINGUINE & CLAMS

Atlantic Little Neck Clams, Double Smoked Bacon & Pecorino Cheese
w/ Thin Linguine Noodles & Baby Basil Sprouts.

36

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FINALE

CRÈME BRULE

CHAI TEA, MADAGASCAR VANILLA BEAN & ORANGE ZEST SCENTED BRULE
W/ SEASONAL BERRIES

11

PETITE CHEESECAKE

VANILLA NEW YORK STYLE CHEESE CAKE w/ OREO COOKIE BASE, HOUSE MADE
RASPBERRY COMPOTE & WILD BLUEBERRIES

11

MINI CHOCOLATE TRUFFLE CAKE

A CHOCOLATE FUDGE FILLED MINI TRUFFLE CAKE
w/ EDIBLE FLOWER CONFETTI & GOLD LEAF FONDANT

14

VERY BERRY MARTINI

EXOTIC & LOCAL BERRIES TOSSED IN CHAMBORD
w/ WHITE BALSAMIC & LAVENDER GASTRIQUE, BABY BASIL CRESS

12

MAYER LEMON TART

SEASONAL MAYER LEMON CURD IN A CRISP SHORT CRUST W/ LAVENDER CHANTILLY
CREAM & EDIBLE FLOWERS

14

DARK & LIGHT

DARK CHOCOLATE GANACHE w/ WHITE CHOCOLATE CHUNK in a COCOA CRUST SERVED
w/ PASSION FRUIT PEARLS

15

*OUR DESSERTS ARE MADE TO OUR SPECIFICATIONS EITHER ON SITE OR AT OUR BAKING FACILITY.
WHILE WE TAKE GREAT CARE TO ENSURE THERE IS NO CROSS CONTAMINATION WE ARE NOT A NUT FREE
FACILITY. KINDLY INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS PRIOR TO ORDERING.*

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