

JONI

CUMBERLAND MENU

CHOICE OF APPETIZER

Garden Salad

green goddess dressing, seed crumble
or

Sunchoke Soup

black apple, parsley
or

Beef Tartare

fermented turnip, brown butter, sourdough

CHOICE OF ENTRÉE

Mushroom Cavatelli

black garlic, parmesan
or

Ontario Trout

grilled lettuce, new potatoe, roe sauce
or

Braised Lamb Pithivier

arugula, celtic mustard

CHOICE OF DESSERT

Cacao

cacao bean frozen parfait, blueberry, spruce
or

Apple

walnut financier, koji barley ice cream, black apple butter

\$80 per person

JONI

BLOOR
MENU

CHOICE OF APPETIZER

Sweet Potato

ontario peanut miso, togarashi

or

Park Caesar

confit pork belly, umami crouton, baby gem

CHOICE OF ENTRÉE

Ontario Trout

grilled lettuce, new potatoe, roe sauce

or

Dry Aged Duck Breast

pickled cherry, confit turnip, licorice crumble

or

Roasted Cauliflower

montreal steak spice, quinoa, apple

CHOICE OF DESSERT

Chocolate

earl grey chocolate ganache, sponge cake, lemon ice cream

or

Apple

walnut financier, koji barley ice cream, black apple butter

\$90 per person

JONI

AVENUE MENU

CHOICE OF APPETIZER

Grilled Maitake Mushroom

vidalia onion, fermented spruce honey

or

Bees Wax Poached Lobster

carrot, marigold, goldenberry

or

Foie Gras Parfait

maple, compressed apple, brioche

CHOICE OF ENTRÉE

Chestnut Capelletti

celeriac, beech mushroom, madeira sauce, black truffle

or

Ontario Lamb Duo

sunchoke, black apple, coffee kombucha

or

Angus Ribeye 6oz

pomme purée, wild mushroom, black truffle jus

CHOICE OF DESSERT

Chocolate

earl grey chocolate ganache, sponge cake, lemon ice cream

or

Citrus

lemon curd, granita, pavlova meringue

or

Apple

walnut financier, koji barley ice cream, black apple butter

\$110 per person