

In harmony with the season, and inspired by the region, we are focused on fostering the finest ingredients and products of our land. Through thoughtful sourcing, a focus on sustainability, and careful intent behind every dish, Joni Restaurant exemplifies the best of Canadian Farm-to-Table cuisine.

## STARTERS

### Scallop Tartare

*oyster cream, celery & fennel granita*  
Digby, Nova Scotia

### Beef Tartare

*einkorn waffle, elderberry capers, egg yolk sauce*  
Penokean Hills Farm, Ontario

### Shrimp Rolls

*brioche buns, celery, old bay, lemon gel*  
Newfoundland

### Butter Leaf Salad

*spring herbs, baby vegetable, miso vinaigrette*  
Vallea Farms, Ontario

## CAVIAR

*crème fraîche, pickled shallot, potato waffle, chives*

**Kaluga 30g 180**

**Royale Baeri 30g 195**

**Imperial Ossetra 30g 240**

26

31

30

24

## CHARCUTERIE

*Made entirely in-house using time-honoured techniques, our charcuterie honours the art of slow curing.*

*Crafted exclusively from heritage breed animals sourced from local, ethical farms, each cut tells a story of tradition, care, and artisanal skill. 33*

### Park Caesar

*baby gem, confit pork belly, puffed sourdough*  
Tanjo Farms, Ontario

24

### Wedge Salad

*spicy ranch, cherry tomato, bacon, toasted seed crumble*  
Tanjo Farms, Ontario

23

### Burrata

*fermented pepper, yellow beets, honey vinegar*  
Gioiella, Italy

29

### Pea Soup

*spot prawns, garden herbs*  
100KM Foods, Ontario


25

### Beeswax Poached Lobster

*spiced carrot, apricot, chamomile*  
Gidney Fisheries, Nova Scotia

36


# MAINS


**Charred Cabbage**  39  
*cauliflower, kombu butter, mushrooms*  
100KM Foods, Ontario

**Spring Ricotta Anolini**  43  
*whley butter sauce, spring vegetables*  
Sheldon Creek Dairy, Ontario

**Sourdough Carbonara** 45  
*smoked pancetta, cured egg, pecorino*  
Tanjo Farms, Ontario

**Lobster Spaghetti** 88  
*whole lobster, confit tomatoes, tarragon, 'nduja sauce*  
Gidney Fisheries, Nova Scotia

**Halibut**  59  
*BC clams, white asparagus, fennel*  
British Columbia

**Heritage Chicken Breast**  49  
*onion soubise, tuscan kale, pickled vidalia onion*  
Fenwood Farms, Ontario

**Rabbit**  51  
*green asparagus, morels, Ibérico jamón*  
Tanjo Farms, Ontario

**Ontario Lamb Loin**  63  
*english peas, sheep's yogurt, mint*  
Buschbeck Farms, Ontario

**Dry Aged Duck Breast**  59  
*rhubarb, turnips, albufera*  
Tanjo Farms, Ontario

**Steak Frites**  
*served with horseradish cream & beef jus*

**Koji Aged Striploin 12oz** 76

**Grass Fed Prime Tenderloin 8oz** 96

**Dry Aged Prime Rib Eye 12oz** 120

**A5 Wagyu Tenderloin 6oz** 188


## CHEF'S MENU 95

*A 5-course tasting experience,  
inspired by local farmers and  
seasonal produce*

*Wine Pairing 65*

# SIDES

**Fried Brussels Sprouts** 19  
*XO vinaigrette*  
Salinas, California

**Charred Broccolini**  16  
*cheese sauce, garlic herb crumb*  
100KM Foods, Ontario

**Mashed Potatoes**   16  
*chive butter*  
Prince Edward Island

**Roasted Mushrooms**   16  
*crispy onions, Montreal steak spice*  
Marc's Mushrooms, Ontario

**Fries**   14  
*koji mayonnaise*  
Prince Edward Island