

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

Marinated Olives

chili, tangerine
Piedmont, IT

Scallop Crudo

butter milk, celtuce, endive
Digby, NS

Beef Tartare

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

Shrimp Rolls

brioche buns, celery, old bay, lemon gel
Newfoundland

Heirloom Tomato

seaweed dressing, shallot, shiso
White Lily Farms, ON

CAVIAR

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

Kaluga 30g 160

Acadian 30g 195

Imperial Ossetra 30g 240

9

32

31

30

24

CHARCUTERIE

*Made entirely in-house using
time-honoured techniques, our charcuterie
honors 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, ON

24

Wedge Salad

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

23

Burrata

tomato tapenade, basil, olive
Gioiella, IT

35

Charred Corn Soup

fromage frais, espelette
Welsh Bros Farm, ON

23

Beeswax Poached Lobster

spiced carrot, apricot, chamomile
Gidney Fisheries, NS

38

MAINS

Charred Sweet Potato   37
peanut miso, togarashi vinaigrette
 100km Foods, ON

Summer Agnolotti  39
ricotta herb filling, summer vegetables
 Sheldon Creek Dairy, ON

Lobster Spaghetti 84
whole lobster, confit tomatoes, tarragon, 'nduja sauce
 Gidney Fisheries, NS

Black Cod  57
zucchini, baby potato, black olive
 British Columbia

Roast Chicken 42
corn, chanterelles, tarragon
 Fenwood Farms, ON

Heritage Pork  49
carrot, stone fruit, mustard
 Tanjo Farms, ON

Ontario Lamb Loin 58
onion, artichoke, merguez
 Buschbeck Farms, ON

96 Hour Beef Short-Rib  63
smoked beetroot, pastrami spice, raspberry gel
 Martins Family Farm, Elora ON

Koji Aged Steak Frites 72
12 oz striploin, horseradish cream, beef jus
 Penokean Hills Farm, ON

A5 Wagyu  188
5 oz tenderloin, pomme puree, pickled mushrooms
 Miyazaki, JP

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, CA

Roast Summer Squash   16
preserved lemon and leek dressing.
 100KM Foods, ON

Mashed Potatoes   16
chive butter
 Prince Edward Island

Fries  13
koji mayonaise
 Prince Edward Island

Roasted Mushrooms   16
crispy onions, mtl steak spice
 Marc's Mushrooms, ON