

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

Yellowfin Tuna Crudo 🌱

tomato, radish, sorrel ice cream

Prince Edward Island

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 🌱🌱

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 🌱🌱

zucchini, lemon, pickled onion

Gioiella, Italy

29

Tomato Soup

fresh cheese, black olive, basil

White Lily Farms, Ontario

25

Beeswax Poached Lobster

spiced carrot, apricot, chamomile

Gidney Fisheries, Nova Scotia

36

🌱 Vegetarian 🌱 Vegan 🌱 Gluten-free

MAINS

Grilled Carrots 🌱	39
<i>cashew, spelt, buckwheat</i> 100KM Foods, Ontario	
Summer Ricotta Anolini 🌱	43
<i>whey butter sauce, summer vegetables</i> Sheldon Creek Dairy, Ontario	
Short Rib Pappardelle	49
<i>porcini, 36-month parmesan</i> Penokean Hills Farm, Ontario	
Lobster Spaghetti	88
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, Nova Scotia	
Halibut 🌱	59
<i>watercress, fava beans, salt spring mussels</i> British Columbia	
Heritage Chicken Breast	49
<i>chanterelles, sweet corn, tarragon</i> Fenwood Farms, Ontario	
Grilled Pork Loin 🌱	55
<i>stone fruit, charred onions, mustard</i> Tanjo Farms, Ontario	
Ontario Lamb 🌱	63
<i>English peas, sheep's yogurt, mint</i> Buschbeck Farms, Ontario	
Dry Aged Duck Breast 🌱	59
<i>summer berries, turnips, albufera</i> Tanjo Farms, Ontario	
Steak Frites	
<i>served with horseradish cream & beef jus</i>	
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
<i>XO vinaigrette</i> Salinas, California	
Charred Broccolini 🌱	16
<i>cheese sauce, garlic herb crumb</i> 100KM Foods, Ontario	
Mashed Potatoes 🌱 🌱	16
<i>chive butter</i> Prince Edward Island	
Roasted Mushrooms 🌱 🌱	16
<i>crispy onions, Montreal steak spice</i> Marc's Mushrooms, Ontario	
Fries 🌱 🌱	14
<i>koji mayonnaise</i> Prince Edward Island	