STARTERS

Tea Smoked Salmon 26
golden beet, buttermilk & horseradish
Cape d'Or, Nova Scotia

Beef Tartare 31
einkorn waffle, elderberry capers, egg yolk sauce
Penokean Hills Farm, Ontario

Shrimp Rolls 30
brioche buns, celery, old bay, lemon gel
Newfoundland

Endive Waldorf Salad 24
apple, walnuts, blue cheese, mustard vinaigrette
100km Foods, Ontario

Burrata 29
roasted pear, pecans, maple vinegar
Gioiella, Italy

Spiced Pumpkin Soup 25
saffron, creme fraiche, brown butter
Dragon Acres Farm, Ontario

Beeswax Poached Lobster 36
spiced carrot, apricot, chamomile
Gidney Fisheries, Nova Scotia

Charcuterie 33
house cured meats crafted from locally raised animals
Ontario

Caviar
crème fraîche, pickled shallot, potato waffle, chives
Kaluga *30g* 180
Royale Baeri *30g* 195
Imperial Ossetra *30g* 240

MAINS

Canadian Grain Risotto 43
mushroom, hazelnut, black truffle
Brodflour, Ontario

Brown Butter Gnocchi 43
squash, grapes, pumpkin seed miso
Dragon Acres Farm, Ontario

Short Rib Pappardelle 49
porcini, 36-month parmesan
Penokean Hills Farm, Ontario

Black Cod 62
smoked mussel sauce, potato, fennel
British Columbia

Heritage Chicken Breast 49
wild mushroom fricassee, cippolini onions
Fenwood Farms, Ontario

Grilled Pork Loin 55
smoked cabbage, mustard jus, apple
Tanjo Farms, Ontario

Ontario Lamb 63
sunchoke, onions, coffee
Buschbeck Farms, Ontario

Dry Aged Duck Breast 59
mountain cranberries, kale, rutabaga
Tanjo Farms, Ontario

STEAKS

served with fries, 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

SAUCES

Cafe de Paris Butter 7
Green Peppercorn Sauce 7
Truffle Demi Glace 11

SIDES

XO Fried Brussels 16
Mashed Potatoes 16
Roasted Wild Mushrooms 16
Cheesy Brocolini 16
Fries 14

Vegetarian *Vegan* *Gluten-free*

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Our tasting menus are the most complete way to experience Joni and the exceptional produce of Ontario. Guided by the Culinary Team and Chef Jonathan Williams' farm-to-table philosophy, our menus evolve throughout the year, reflecting Ontario's micro-seasons and showcasing what our farmers and producers have at their best.

Through thoughtful sourcing, a commitment to sustainability, and careful preparation in-house, we invite you to experience the ever-changing character of our region.

THE DISCOVERY

5 courses - $95

Crab | Zuchinni | Foie Gras

Milk Buns & Miso Butter

Scallop
melon, buttermilk, lovage

Dashi

Halibut
choron, french beans

Gnocchi
chanterelle, cured pork, hazelnut

Ontario Wagyu
eggplant, onion

Peaches & Cream

Burnt Cream
buckwheat, grape

THE JOURNEY MENU

9 courses - $145

Charcuterie

Crab | Zuchinni | Foie Gras

Milk Buns & Miso Butter

Scallop
melon, buttermilk, lovage

Tuna
tomato, magnolia, radish

Dashi

Lobster
carrot, apricot, chamomile

Halibut
choron, french beans

Gnocchi
chanterelle, cured pork, hazelnut

Aged duck
jimmy nardello pepper

Ontario Wagyu
eggplant, onion

Peaches & Cream

Burnt Cream
buckwheat, grape