

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

buttermilk, 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

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

Wedge Salad

spicy ranch, cherry tomato, bacon, toasted seed crumble

Tanjo Farms, ON

Burrata

tomato tapenade, basil, olive

Gioiella, IT

Charred Corn Soup

fromage frais, espelette

Welsh Bros Farm, ON

Beeswax Poached Lobster

spiced carrot, apricot, chamomile

Gidney Fisheries, NS

MAINS

Charred Sweet Potato  	37
<i>peanut miso, togarashi vinaigrette</i> 100km Foods, ON	
Summer Agnolotti 	39
<i>ricotta herb filling, summer vegetables</i> Sheldon Creek Dairy, ON	
Lobster Spaghetti	84
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, NS	
Black Cod 	57
<i>zucchini, baby potato, black olive</i> British Columbia	
Roast Chicken	42
<i>corn, chanterelles, tarragon</i> Fenwood Farms, ON	
Heritage Pork 	49
<i>carrot, stone fruit, mustard</i> Tanjo Farms, ON	
Ontario Lamb Loin 	58
<i>onion, artichoke, merguez</i> Buschbeck Farms, ON	
96 Hour Beef Short-Rib 	63
<i>smoked beetroot, pastrami spice, raspberry gel</i> Martins Family Farm, Elora ON	
Koji Aged Steak Frites	72
<i>12 oz striploin, horseradish cream, beef jus</i> Penokean Hills Farm, ON	
A5 Wagyu 	188
<i>5 oz tenderloin, pomme puree, pickled mushrooms</i> 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
<i>xo vinaigrette</i> Salinas, CA	
Roast Summer Squash  	16
<i>preserved lemon and leek dressing.</i> 100KM Foods, ON	
Mashed Potatoes  	16
<i>chive butter</i> Prince Edward Island	
Fries 	13
<i>koji mayonaise</i> Prince Edward Island	
Roasted Mushrooms  	16
<i>crispy onions, mtl steak spice</i> Marc's Mushrooms, ON	