

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, NS

Beef Tartare

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

Shrimp Rolls

brioche buns, celery, old bay, lemon gel
Newfoundland

Kale Waldorf Salad

shropshire blue cheese, candied walnut, celery, granny smith
White Lily Farms, ON

CAVIAR

crème fraiche, pickled shallot, potato waffle, chives

Kaluga 30g 160

Acadian 30g 195

Imperial Ossetra 30g 240

28

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

fermented pepper, yellow beets, honey vinegar
Gioiella, IT

35

Wild Mushroom Soup

36-month parmesan, black garlic, baby leek
Marc's Mushrooms, ON

23

Beeswax Poached Lobster

spiced carrot, apricot, chamomile
Gidney Fisheries, NS

38

MAINS

Charred Cabbage 	39
<i>cauliflower, kombu butter, mushrooms</i> 100KM Foods, ON	
Ricotta Gnudi 	39
<i>black kale, parmesan cream, chestnut</i> Sheldon Creek Dairy, ON	
Duck Rigatoni	46
<i>ragu, shitake, pecorino</i> Tanjo Farms, ON	
Lobster Spaghetti	84
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, NS	
Black Cod 	57
<i>chorizo butter, coco beans, broccoli</i> British Columbia	
Heritage Chicken Breast 	47
<i>hazelnut pesto, celeriac, wild mushroom</i> Fenwood Farms, ON	
Smoked Pork Loin 	49
<i>black pear, squash, mustard</i> Tanjo Farms, ON	
Ontario Lamb Loin 	58
<i>onion, artichoke, merguez</i> Buschbeck Farms, ON	
Pastrami Short-Rib 	66
<i>horseradish, grilled carrot, rye crumble</i> Martins Family Farm, Elora, ON	
Steak Frites	72
<i>12 oz striploin, horseradish cream, beef jus</i> Penokean Hills Farm, ON	
A5 Wagyu 	188
<i>5 oz tenderloin, pomme purée, pickled mushrooms</i> Miyazaki, JP	

 Vegetarian  Vegan  Gluten-free

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	
Charred Broccolini 	16
<i>cheese sauce, garlic herb crumb</i> 100KM Foods, ON	
Mashed Potatoes  	16
<i>chive butter</i> Prince Edward Island	
Roasted Mushrooms  	16
<i>crispy onions, Montreal steak spice</i> Marc's Mushrooms, ON	
Fries  	14
<i>koji mayonnaise</i> Prince Edward Island	