



MUSKOKA BAY
RESORT

MUSKOKA ROOM MENU

BEGINNINGS

BEET SALAD GF, DF, VO

*Large & Baby Heirloom Roasted Beets, Raspberry Gastrique, Ramp Ash Chevre
Pickled Beet Purée, Candied Pecans & Baby Basil Cress*

16

NORTHERN MUSHROOM BISQUE GF, VO

Wild Foraged Mushrooms & Charred BC Spruce Tips, Shaved Black Truffle

16

BEEF TARTAR GF

*Freshly Chopped AAA Beef with Quail Egg Yolk, Horseradish Crema,
Triple Crunch Mustard Crisp Taro Root Chips & Wild Pickled Ramps*

18

COLD POACHED CHAR GF, DF

*Wild Caught Ocean Wise Certified Arctic Char, Sauce Gribiche, Ginger snaps,
Passion Fruit Pearls, Japanese Style Freekeh*

18

STEAMED MUSSELS GF, DF

*Butter Poached Lobster Tail, Wild Sea Asparagus, Lemon Spheres, Cafe de Paris Butter
Steamed Little Neck Clam, Wild Ramp Greens Purée*

16

HOUSE CHARCUTERIE OR GLOBAL CHEESES

*House Cured & Artisanally Sourced Meats, Sweet & Sour Gherkins,
Braised Cipollini Onions, Triple Crunch Mustard Crisp Flat Breads - Hard, Soft,
Aged & Blue Global Cheese with Candied Nuts, Pickles, Truffled Honey & Chutneys
Served with Crisp Flat Bread*

21

● GF: GLUTEN FREE ● VE: VEGETARIAN ● VO: VEGAN & VEGETARIAN ● DF: DAIRY FREE

Our menu is seasonally inspired and utilizes local and sustainable products whenever possible.
Subject to substitutions without notice. Taxes and gratuities not included.



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INTERLUDES

BEEF & ESCARGOTS GF

*Grilled Beef Tenderloin, Sunchoke Purée, Grilled Green & White Asparagus,
Seared King Oyster Mushrooms, Shallot & Red Wine Glazed Escargots, Shaved Black Truffle*

48

CONFIT OF QUEBEC DUCK GF, DF

*Slow Confit of Quebec Moulard Duck Leg, Whole Roasted Garlic Clove, Roasted Peruvian Blue
Potatoes, Baby Heirloom Carrots & Grilled Baby Zucchini, Game Jus*

32

GRILLED ELK RIB EYE GF, DF

*Farmed Alberta Elk Rib Eye, Port Wine Reduction, Truffle Herb & Parmesan Pomme Neuf
Haricot Vert & Roasted Heirloom Vegetables Elderberry Glace de Veau*

48

PETITE POULET GF, DF

*Roasted Ontario Air-Chilled Free Range Breast of Chicken Supreme,
White Sage Scented Farro, Sweet Corn Purée, Harrisa Crusted Cauliflower*

32

SUSTAINABLE FISH GF, DF

*Line Caught Chilean Sea Bass, Smoked Black Tea Crusted & Oven Roasted, Braised Fennel,
Confit Fingerling Potatoes, Saffron Steamed Clams & Charred Shallot Demi*

MP

VEGAN BOUILLABAISSE GF, DF, VE

*In a Light and Smoky White Soy Consommé, Tender Lotus Root, Braided Chinese Long Bean,
Matsutaki Mushrooms & Other Seasonal Asian Vegetables, Spruce Tips & Beluga Lentils*

32

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FINALE

CRÈME BRULÉ

*Chai Tea, Madagascar Vanilla Bean & Orange Zest Scented Brule
with Seasonal Berries*

11

PETITE CHEESECAKE

*Vanilla New York Style Cheesecake with Oreo Cookie Base,
House Made Raspberry Compote & Wild Blueberries*

11

MINI CHOCOLATE TRUFFLE CAKE

*A Chocolate Fudge Filled Mini Truffle Cake with Edible Flower Confetti
& Gold Leaf Fondant*

14

VERY BERRY MARTINI

*Exotic & Local Berries Tossed in Chambord
with White Balsamic & Lavender Gastrique, Baby Basil Cress*

12

MEYER LEMON TART

*Seasonal Meyer Lemon Curd in a Crisp Short Crust with
Lavender Chantilly Cream & Edible Flowers*

14

DARK & LIGHT

*Dark Chocolate Ganache with White Chocolate Chunkina Cocoa Crust
Served with Passion Fruit Pearls*

15

*Our desserts are made to our specifications either on site or at our baking facility.
While we take great care to ensure there is no cross contamination. We are not a nut free facility.
Kindly inform your server of any allergies or aversions prior to ordering.*

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