



100  
elements

## 100 ELEMENTS DINING ROOM MENU #2

### AMUSE

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### APPETIZERS

**Duck Breast Carpaccio** (Gluten Friendly)

Roasted Beet Purée, Pickled Fennel & Maple-Balsamic Glaze

**Warm Ontario Kale Salad** (Vegan/Gluten Friendly)

Roasted Apples & Carrots, Cranberries & Cider Vinaigrette

**Smoked Butternut Squash Velouté** (Vegan & Gluten Friendly)

Parsnip & Coconut Purée, Parsnip Chips

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### ENTRÉES

**Pan-Seared Atlantic Salmon** (Gluten Friendly) \$55

Celeriac Purée, Caramelized Shallots & Cranberry Beurre Blanc

**Roasted Rack of Lamb Persillade** \$55

Dijon Mustard, Panko & Herb Crust, Demi-Glace

**Apple Cider Braised Beef Brisket** (Gluten Friendly) \$50

Fall Vegetable Succotash, Parsnip Chips & Apple Cider Jus

**Pan-Seared Pork Tenderloin** (Gluten Friendly) \$45

Rutabaga Mash, Cranberry Relish & Mustard Jus

**Root Vegetable Tarte Tatin** (Vegan) \$40

Roasted Garlic & White Bean Purée, Crispy Chickpeas

**Seasonal Vegetables & Starch of the Day**

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### DESSERTS

**Pumpkin Panna Cotta** (Gluten Friendly)

Spiced Pumpkin Seed Brittle & Maple Chantilly

**Dark Chocolate Torte** (Gluten Friendly)

Haskap Compote, Orange Gel & Orange Glass

**Coconut & Roasted Pear Rice Pudding** (Vegan/Gluten Friendly)

Haskap Compote, Toasted Coconut & Pear Crisps



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