

Theia

\$60 DINNER

FIRST

Albacore tuna | rhubarb, lavender

Cabbage | arbol chili, brown sauce

Beef carpaccio | charred radicchio, pine nuts

SECOND

Sheshegwaning trout | watercress, cucumber cream

Cavatelli in lamb ragout

Duck confit | strong greens, mustard

Cavatelli | braised fennel, white wine

DESSERT

Burnt cheesecake | wild blueberry

COUNTYLICIOUS

APRIL 4 - APRIL 28 2024