



## **Beginnings**

### **Chef's Daily Soup Creation-**

Using the Bounty of the Kawarthas 10

### **Shaved Asparagus Salad**

Cider Poached Hens Egg, Hazelnut Emulsion, Cured Tomato, Orange Salt 13

### **Sumac Cured Albacore Tuna,**

Sweet Peas, Heirloom Carrot, Pea Tendrils, Smoked Paprika oil 15

### **Digby Sea Scallops**

Smoked Bacon Caramel, Parsnip Puree, Wild Leek Essence, Wild Herb Salad 16

## **Mains**

### **Flinstshire Farms Guinea Fowl,**

Wild Thyme Breast, Confit leg, Yellow Zucchini, Baby Spinach, Local Honey Glaze 32

### **Cocoa Roasted Bison Loin**

Sweet Potato Puree, Charred Broccoli, Pepita Seeds, Smoked Pepper Jus 38

### **Lake Huron Pickerel,**

Fiddlehead Wild Mint Hash, Purple Kale, Preserved Lemon, Maple Bacon Vinaigrette 32

### **Moultard Duck Breast**

Mergez Duck sausage, Tokyo Turnip, Navy & French Beans, Orange Juniper Jus 30

### **Spring Vegetable Cassoulet**

Roast Asparagus, Sweet Peas, French Beans, Heirloom Tomato, Wild Leek Pistou 26

## **Dessert**

Kawartha and County Cheese Selection, Dried Fruit, Ciabatta Crostini, 9

Kawartha Dairy Vanilla Ice Cream, Bourbon Vanilla Rhubarb, Chocolate Crumb 10

Espresso Dark Chocolate Mousse, Local Strawberry Preserve, White Chocolate 11

Local Maple Apple Tart, Black River Cheddar, Maple Whiskey Gastrique, Grated Walnut 11

### **Chef inspired 5, 7 or 9 course tasting menu**

\$75, \$95 or \$115 per person

wine pairings available



Dear Guest,

Welcome to the Inn at Mount Julian!

The Inn at Mount Julian has a rich history in the area. Built in 1865 by Colonel Sam Strickland, the Inn catered to loggers and travellers heading to remote Northern regions.

In the almost 150 years since its first guest, the Inn has changed hands many times, with each owner leaving their mark on the resort. John Clague, a retired seaman did so quite literally. By idly painting his days at sea directly on the walls of the Inn he permanently etched days gone by into the history of the Inn at Mount Julian. Most of his works have been recovered and are displayed as the “Clague Painting.”

In December of 2010, I took over the Inn at Mount Julian as part of Viamede Resort, with visions of great things to come. With a breathtaking view of Stoney Lake, fascinating history, and an incredible local community, Viamede truly is one of the most beautiful resorts in the area.

Before we reopened the Inn, my culinary team spent hours researching, playing, and designing. Everything from the wine to the local mushrooms needed to be sourced, tested and tasted. Table settings, from the perfect fork to the coffee cup, needed to be picked, purchased and delivered.

Our intention is to create a playground, both for you and for us. The food is meant to be experimental, with ingredients provided by the seasons, and quantities for some ingredients determined the forest surrounding us.

Chef Matt Cowan and his team work tirelessly to maintain a seasonal menu. As the season progresses, fiddleheads will give way to purslane and sorrel. Throughout the year, the eggs from our duck and quail will be used as available, and our home grown herbs, vegetables, and other greens will be used.

On behalf of the whole team at Mount Julian, I would like to thank you for joining us.

Sincerely,

Ben Sämänn  
General Manager