

Fifty West

RESTAURANT & BAR

THE CHEF'S LOCAL TASTING MENU
JANUARY 26TH - FEBRUARY 9TH

AMUSE BOUCHE
CHEF'S NIGHTLY CREATION

APPETIZER

BRAISED PORK BELLY WITH PICKLED RED CABBAGE AND
ROASTED PRESERVED PEAR

ENTRÉE

5OZ BACON WRAPPED WELLINGTON COUNTY BEEF
TENDERLOIN WITH FRIED QUAIL EGGS, OXTAIL JUS, AND RU-
TABAGA MASH

~OR~

SEARED ONTARIO PARTRIDGE WITH ONION BROTH, GARLIC
THYME CROUTONS, SWISS CHARD, AND BEET GEL

DESSERT

BANANA PANCAKES WITH A DARK CHOCOLATE, MILK
SORBET, AND CINNAMON INFUSED MAPLE SYRUP

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