

Fabulicious Lunch 2018

\$25

The Beginning

Icewine Heirloom Beets

Ontario Mozzarella, Prosciutto, Pear, Organic Watercress, Beet Meringue
Cranberry and Lemon Thyme Crumble

Creamed Butternut Squash Soup

Maple Butternut Squash, Carrot Muffin
Candied Pumpkin Seeds and Walnuts

Hearts of Romaine

Fresh and Smoked Salmon Rilette, Prosciutto, Quails Egg, Garlic Croutons
Creamy Parmesan Dressing

The Middle

Trius Beef Ribeye Burger

Canadian Bacon, Aged Cheddar, Icewine Onion Jam
Russet Fries and House Ketchup

Mussels

Steamed PEI Mussels, Leeks, Potato, Smoked Ham Hock, Fresh Parsley
Grilled Rosemary Focaccia

Fresh Linguini Pasta

Duck Sausage, Ontario Mushrooms, Kozlik's Triple Crunch Mustard, Best Baa Feta
Cured Prosciutto and Hens Egg

The End

Apple Pie

Warm Cinnamon Apple Pie and Whisky Ice Cream
Caramel Sauce

Triple Chocolate

Chocolate Fudge Brownie, Chocolate Mousse, Chocolate Cookie
Cranberry and Toasted Marshmallow

Artisan Canadian Cheese

Devil's Rock Blue / Niagara Gold / Nosey Goat
Walnut Toast and Icewine Beet Jam

Add an Additional Appetizer Course for \$10

3 course Wine Pairings \$25

4 course Wine Pairings \$30

Price excludes alcohol, soft drinks, tea, coffee, gratuity and taxes
Please Note: As our weather changes so may our menu