



FABULICIOUS LUNCH MENU

\$25 Per Person

Available February 21 to 28

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

'Using the finest local and regional ingredients'

First

Choice of

Creamed Mushroom Soup

Summer Truffle Essence

Hand Cut Greens Salad

Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing

Steamed PEI Mussels

Baked Garlic Crustino, Sauce Bouillabaisse

Main

Choice of

Slow Braised Lamb Shank

Truffle White Bean Purée, Rosemary Pan Jus

Escalope of Atlantic Salmon

Forked Mini Potatoes, Lemon Capers Butter

Semolina Linguine

*Charred Beef Tips, Caramelized Mushrooms
Café au Lait Sauce*

Indulges

Half Butter Poached Lobster Tail

(\$10 Supplement)

Garlic Butter Shrimp

(\$14 Supplement)

Corn Flour Crusted Calamari

(\$9 Supplement)

To Finish

Seasonal Creation

Selected by our Pastry Chef



FABULICIOUS DINNER MENU

Available February 21 to 28

\$42 Per Person

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

First

Choice of

Creamed Mushroom Soup

Preserved Winter Truffle, Madeira Gastrique

Hand Cut Greens Salad

Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing

Steamed PEI Mussels

Baked Garlic Crustino, Sauce Bouillabaisse

Signature Tasting of Seafood *(\$12 Supplement)*

Butter Poached Prawn, Roasted Queen Scallop, Crab Croquette, Fried

Baby Calamari, Seasonal Garnish

Main

Choice of

Grilled 7oz Strip Steak

Goat Cheese Whipped Potatoes, Café au Lait Sauce

Upgrade to a 6oz Filet Mignon (\$12 supplement)

Seafood Pasta *(\$12 Supplement)*

Semolina Linguine, Sauteed Shell, Sauteed Shellfish,

Blue Crab, Lemon Peel Crema

Pan Seared Atlantic Salmon

Herb Roasted Finger Potatoes, Citrus Reduction

Roasted Chicken Supreme

Toasted Organic Farro Grain Risotto, Madeira Jus

Gras

Indulges

Half Butter Poached Lobster Tail

(\$10 Supplement)

Garlic Butter Shrimp

(\$14 Supplement)

Corn Flour Crusted Calamari

(\$9 Supplement)

To Finish

Seasonal Creation

Selected by our Pastry Chef