



INN ON THE TWENTY

March to the Table Luncheon

Starters

Falafels

Toasted Pita, Roasted Red Pepper Hummus, Pickled Red Onion, Carrot, And Radish, Cucumber Kalamata Olive Tomato Salad, Feta

Or

Tarte Tatin

Caramelize pear, Goat Cheese, Golden Puff Pastry,
On Roasted Root Vegetable Lentil Du Puy

Mains

Turkey Cottage Pie

Slow Cooked Hardy Root Vegetables and Turkey Stew, Roasted Garlic Mash,
Cranberry Dust

Or

Mushroom On Toast

Toasted Upper Canada Ricotta, On Charred Sour Dough Baguette,
Poached Hen Egg, Ot20 Honey Drizzle

\$32.00 per person plus taxes and gratuities, select one appetizer and one entrée per person.

Available Sunday-Friday 11:30-2:30pm for month of March.

Reservations Recommended; Full A La Carte Menu Also Available

Executive Chef Pete Tindall



INN ON THE TWENTY

March to the Table Dinner

Social Plate

Select one to share

Baked Upper Canada Comfort Cream

OT20 Honey, Candied Pecans, Balsamic Drizzle, Charred Sour Dough Baguette

Or

Arancini

Lightly fried, Roasted Garlic and Parmigiana Aioli, Olive Oil

Mains

Select one per person

Baked Salmon

Lemon Capper Crusted Atlantic Salmon, Crisp Potato Rosti, Sauce Vierge

Or

Lobster Tagliatelle

Atlantic Lobster, Wilted Baby Spinach, Lemon Tarragon Butter Sauce

Or

Roasted Cornish Hen

Goat Cheese Pomme Puree, Roasted Seasonal Vegetables
Shallot Mushroom Chardonnay Sauce

Dessert for Two

Mille Feuille

Delicate layers of crisp puff pastry and silky cream
finished with the pastry chef's daily inspiration.

\$59.00 per person plus taxes and gratuities, available Sunday-Friday 5pm-8pm for month of March.

Reservations Recommended; Full A La Carte Menu Also Available