



HILLEBRAND

HILLEBRAND IS COMMITTED TO WORKING WITH PASSIONATE FARMERS, GROWERS AND PRODUCERS, REMINDING US DAILY WHY IT IS SO REWARDING TO FOLLOW NATURE IN THE KITCHEN.

FABULICIOUS LUNCH

\$25, EXCLUSIVE OF COFFEE/TEA, ALCOHOL, TAXES AND GRATUITIES

1ST COURSE

ICEWINE CHIOGGIA BEETS

C'EST BON GOAT'S CHEESE FETA AND ORGANIC WATERCRESS
RHUBARB VINAIGRETTE

CULTIVATED ONTARIO MUSHROOM AND TRUFFLE CAPPUCINO

CORN BREAD BISCUIT

POTTED FRESH AND SMOKED SALMON RILLETTE

NUFFIE SHRIMP, HORSE RADISH CREAM
TOASTED FOCACCIA

2ND COURSE

HOOP NETTED WHITE FISH IN TRIUS BRUT TEMPURA

CELERIAC AND HORSE RADISH SLAW
HAND CUT YUKON FRIES
SAUCE GRIBICHE

DINGO FARM NATURALLY RAISED LAMB

LEG AND SAUSAGE
PARSNIP MASH, ICEWINE ONION MARMALADE
PARSNIP CHIPS

HAND CUT PENNE PASTA

BERKSHIRE HERITAGE PORK LOIN
ARTISAN CHORIZO AND ICEWINE SQUASH RATATOUILLE
SQUASH BROTH

DESSERT

C'EST BON GOAT'S CHEESE MOUSSE

WALNUT BROWN BUTTER CAKE
ICEWINE PEARS

BITTERSWEET CHOCOLATE CARAMEL TART

CANDIED NORTHERN PECANS

ICEWINE CARAMELIZED APPLE BRIOCHE PUDDING

SOUR CREAM ICE CREAM
CINNAMON ANGLAISE