

Escabeche FABULICIOUS LUNCH MENU

CHEF ROBIN LITTLE
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR
'Using the finest local and regional ingredients'

FIRST COURSE

Seasonal Soup (Chef's Choice)

~ or ~

Roast Baby Beet and Fennel Salad

Baby Greens, Goat Cheese, Candied Walnuts and Navel Orange with a Port and Cranberry Reduction

~ or ~

Escabeche "Poutine Style" Frits

House Made Pomme Frits, Wild Mushroom Double Smoked Bacon Ragout Topped with Fresh Mozzarella Curds and Oven Baked

MAIN COURSE

Miniature "Churchill" Burgers

Drunken Onions, Vine Ripe Tomato, Ontario White Cheddar, Smoked Paprika And Bacon Aioli, Parmesan Truffle Fries

~ or ~

Potato Gnocchi

Wild Mushroom Ragout and Black Truffle Oil.

~ or ~

Grilled Chicken Club

Lemon and Rosemary Marinated Chicken Breast with Vine Ripe Tomato and Boston Bibb lettuce, Applewood Smoked Bacon, Pesto Mayo, Terra Chips

DESSERT

White Chocolate Blueberry Mousse

~ or ~

Lavender Crème Brulee

~ or ~

Seasonal Fruit Plate

Coffee or Tea

\$25.00 per person

Price subject to taxes and gratuities. Available in Escabeche Restaurant from March 3rd – 7th, 2011