

The Epicurean Bistro

84 Queen Street- 905-468-3408

Fabulous Food at Fine Prices

In The Beginning

Salad of Quebec Endive

with Southbrook verjus vinaigrette, walnut candy, Bleu Benedictin,
aged balsamic reduction and shaved Niagara pear

or

Roasted Heirloom Beet Salad

lightly roasted Niagara beets with fresh Ontario chevre,
watercress seedlings and cabernet vinaigrette

or

Mousse De Volaille

House made chicken liver pate served with local fruit chutney,
and cranberry crostini

Entrees

Roasted Local Cornish Hen

with caramelized harvest vegetables, Peruvian potato puree,
and a roasted garlic and white wine jus

or

Ontario Pork Tenderloin Sous Vide

a top butternut puree, candy carrots, maple potatoes,
shallot braised spinach and honey mustard jus

or

Poached Wing of Atlantic Skate

caramelized harvest vegetables, fingerling potato fondant,
garlic wilted elephant kale and saffron cream sauce

Dessert

Israeli Couscous Custard

with kaffir lime sauce and oven-dried strawberries

or

Cranberry and Walnut Tart

with cranberry ice cream and cranberry caramel sauce

or

Classic Crème Brulee

with fresh berries and whipped cream