

Escabeche FABULICIOUS LUNCH MENU

CHEF ANDREW DYMOND
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR

'Using the finest local and regional ingredients'

FIRST COURSE

Soup of the Season

~ or ~

Salad of Tender Greens

Fresh Ontario Goat's Cheese & Rosemary Crouton
Poached Niagara Apricot Vinaigrette

MAIN COURSE

East Coast Lobster Risotto & Pan Roasted Scallop
Reggiano, Fresh Peas & Crisp Pancetta

~ or ~

Brown Sugar Pulled Pork Sandwich

Melted Cheddar, Caramel Onion & Hand Cut Chips

DESSERT

Armagnac Cheesecake with Strawberries

~ or ~

A Selection of Housemade Ice Creams and Sorbet

Coffee or Tea

\$25.00 per person

Price subject to taxes and gratuities. Available in Escabeche Restaurant
from November 19th, 2009 until November 23rd, 2009