



Fabulicious Lunch Menu

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

2 Course Lunch 25, choose from an appetizer or dessert

3 Course Lunch 35

Appetizers

Baked Celery Root and Pear Bisque

Triple Crunch Mustard, Crème Fraiche

Hand Cut Greens

Salt Baked Beets, Fried Pita, Sheep's Milk Feta, Za 'Tara Dressing

Steamed PEI Mussels

Grilled Garlic Baguette, Sauce Bouillabaisse

Entrées

Taglatelli Pasta

Charred Beef Tips, Forrest Mushrooms, Café au Lait Sauce, Padano

Lamb Kofta

Winter Squash and Dried Grape Chutney, Cous Cous Salad, Grilled Flat Bread

Baked White Fish

Warm Heirloom Potato Salad, Ice Shrimp Aioli

Seafood add-ons

Half Butter Poached Lobster Tail (\$14 Supplement)

Garlic Buttered Shrimp (\$16 Supplement)

Corn Flour Fried Calamari (\$14 Supplement)

Dessert

Pastry Chef's Seasonal Selection