



FABULICIOUS LUNCH MENU

\$25 Per Person

Available February 21 to 28

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

'Using the finest local and regional ingredients'

First

Choice of

Creamed Mushroom Soup

Summer Truffle Essence

Hand Cut Greens Salad

Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing

Steamed PEI Mussels

Baked Garlic Crustino, Sauce Bouillabaisse

Main

Choice of

Slow Braised Lamb Shank

Truffle White Bean Purée, Rosemary Pan Jus

Escalope of Atlantic Salmon

Forked Mini Potatoes, Lemon Caper Butter

Semolina Linguine

*Charred Beef Tips, Caramelized Mushrooms
Café au Lait Sauce*

Indulges

Half Butter Poached Lobster Tail

(\$10 Supplement)

Garlic Butter Shrimp

(\$10 Supplement)

To Finish

Seasonal Creation

Selected by our Pastry Chef



FABULICIOUS DINNER MENU

Available February 21 to 28

\$42 Per Person

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

'Using the finest local and regional ingredients'

First

Choice of

Creamed Mushroom Soup

Preserved Winter Truffle, Madeira Gastrique

Hand Cut Greens Salad

Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing

Steamed PEI Mussels

Baked Garlic Crustino, Sauce Bouillabaisse

Main

Choice of

Grilled 7oz Strip Steak

Goat Cheese Whipped Potatoes, Café au Lait Sauce

Roasted Chicken Supreme

Toasted Organic Farro Grain Risotto, Madeira Jus Gras

Pan Seared Atlantic Salmon

Herb Roasted Finger Potatoes, Citrus Reduction

Indulges

Half Butter Poached Lobster Tail

(\$10 Supplement)

Garlic Butter Shrimp

(\$10 Supplement)

To Finish

Seasonal Creation

Selected by our Pastry Chef