



*Welcome to Fabulicious 2018  
February 22<sup>nd</sup> –March 1st  
Lunch  
Three courses \$25*

**Appetizers**

**Harvest Parsnip & Pear Soup**  
Pear Chip, Sweet Pea Oil

**Heritage Greens Salad**  
Fresh Local Greens, Toasted Sunflower Seeds, Roasted Red Grapes, Crumbled Sheep's Feta & Sweet Pomegranate Vinaigrette

**Beet Duo Salad**  
Roasted & Pickled Coloured Beets, Toasted Pepitas, Tempura Herbed Woolwich Goats Cheese, Local Micro Greens & Beet Vinaigrette

**Entrées**

**Stuffed Burger**  
Aged Cheddar Stuffed Ground Chuck Burger, Smoked Tomato Jam, Sesame Seed Bun

**Vegetarian Burger**  
White Bean & Wild Mushrooms, Roasted Garlic, Fresh Herbs, Hand Breaded in Panko, Zucchini Relish

**Mediterranean Linguini**  
Fresh Hand Rolled Linguini, Fire Roasted Peppers, Arugula, Shallots, Sundried Tomato Pesto

**Caribbean Rainbow Trout**  
Fresh 5oz Fillet Pan Seared, Citrus Vegetable Couscous & Charred Pineapple Salsa

**Desserts**

**Raspberry Sorbet**  
Candied Lime & Fresh Berries

**Blueberry Lemon Tart**  
Blueberry Coulis, Frangelico Chantilly & Lemon Balm

---

***Executive Chef***  
Matt Tattrie



***Welcome to Fabulicious 2018***

***February 22<sup>nd</sup> – March 1st***

***Dinner***

***Three courses \$39***

***Appetizers***

**Harvest Parsnip & Pear Soup**

Pear Chip, Sweet Pea Oil

**Heritage Greens**

Fresh Local Greens, Toasted Sunflower Seeds, Roasted Red Grapes, Crumbled Sheep's Feta & Sweet Pomegranate Vinaigrette

**Beet Duo Salad**

Roasted & Pickled Coloured Beets, Toasted Pepitas, Tempura Herbed Woolwich Goats Cheese, Local Micro Greens & Beet Vinaigrette

***Entrées***

**Soy Glazed Salmon**

6oz Atlantic Fillet, Orange Ginger Soy Glazed, Zucchini Nest, Wasabi Panko Fried Potatoes, Crispy Nori

**Pecan Crusted Chicken**

Honey & Pecan Crusted Free Range Chicken Suprême, Woolwich Goats Cheese Mash, Buttered Tri-Coloured Carrots, Cranberry Chicken Pan Jus

**Root Beer Braised Short Rib**

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash, Seasonal Vegetables, Sassafras Veal Jus

***Desserts***

**Raspberry Sorbet**

Candied Lime & Fresh Berries, Lemon Balm

**Blueberry Lemon Tart**

Blueberry Coulis, Frangelico Chantilly & Lemon Balm

---

***Executive Chef Matt Tattrie***