



*Welcome to Fabulicious 2017
November 9th –November 16th*

Lunch

Three courses \$25

Appetizers

Harvest Parsnip & Pear Soup

Pear Chip, Sweet Pea Oil

Zees Kale Salad

Freshly Chopped Kale, 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