



*Welcome to Fabulicious 2017  
November 9<sup>th</sup> –November 16<sup>th</sup>*

*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

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***Executive Chef***

**Matt Tattrie**