



## FABULICIOUS LUNCH MENU

EXECUTIVE CHEF - CHRIS SMYTHE  
SOUS CHEFS - ADAM RAPSEY & COLLIN GOODINE  
*'Using the finest local & regional ingredients'*

### FIRST COURSE

Soup of the Season

~ or ~

Prince of Wales "Caesar Salad"

Organic Romaine Hearts, Double Smoked Bacon, Shaved Parmesan,  
Spanish Onion Crisps

~ or ~

Chicken Liver Parfait

Field Tomato Jam, Fresh Vintage Bakery Breads

### MAIN COURSE

Oven Baked Quattro Canadian Cheese Pizza

Aged Cheddar, Goat Cheese, Guernsey Girl Cheese, Quebec Oka,  
Basil Pesto & Mescaline Salad

~ or ~

8oz Angus Prime Rib Beef Burger

With Vine Ripe Tomato & Fresh Cut French Fries or Simple Salad

~ or ~

Pressed Smoked Porkloin on Texas Marble Rye

Pickled Bermuda Onions, Late Harvest Apple Cider Glaze, Aged  
Cheddar Cheese with Fresh Cut Fries or Simple Salad

### DESSERT

"A Piece of Cake"

Decadent Chocolate Cake Layered with Bittersweet Truffle Buttercream,  
Salted Butter Caramel Sauce

~ or ~

Seasonal Fresh Fruits

Toasted Nut Crumble & Maple Chantilly

~ or ~

Assorted House Made Ice Creams & Sorbets

Sweet Biscuit

Coffee or Tea

**\$25.00 per person**

Price subject to tax & gratuity.

Available in Escabèche Restaurant from November 14th to November 21<sup>st</sup>, 2013

Advance Reservations Required, Subject to Availability. Traditional a la Carte Also Available