

LUNCH

organic vegetable minestrone (vegetarian)

pine nut pesto | parmesan

or

spinach salad

woolwich goat's cheese | poached pear | niagara cider vinaigrette

or

pastrami spiced & smoked atlantic salmon

fennel apple slaw | dill cream | crumbled pumpernickel | crispy capers



braised free range ¼ chicken

stewed pearl onion | navy bean cassoulet | bacon lardons

or

pan tossed gnocchi (vegetarian)

oven roasted beets | butternut squash | browned butter | edamame

or

 crispy skin walleye

tomato, saffron & fennel broth | fingerling potatoes



belgian chocolate tart

milk chocolate mousse | raspberry paint

or

quebec rondoux brie

poached quince | toasted hazelnut | organic honey | toasted baguette

or

ontario apple cheesecake

bourbon - caramel sauce

\$20 per person...taxes and gratuities not included