

winterlicious lunch

cauliflower soup

MADRAS CURRY POACHED MUSSELS | SMOKED COCONUT | COCONUT CREAM
Cesari Chardonnay 2010 Veneto Italy

baby spinach salad

COFFEE CURED SMOKED DUCK | ICE WINE POACHED CRANBERRIES
TOASTED PINE NUTS | CITRUS VINAIGRETTE
J. Bouchon Sauvignon Blanc 2011 Chile

crispy smoked ham hock and pigs head terrine

PEAR & APPLE SAUCE | BRUSSELS SPROUT & ROCKET SALAD
Megalomaniac Homegrown Riesling 2010 Niagara Ontario

chicken pot pie

FONTINA CHEESE | GLAZED ROOTS | CRUNCHY MUSTARD POTATO & MUSHROOM SAUCE
Inniskillin Niagara Series Pinot Noir 2010 Niagara Peninsula Ontario

herb crusted ontario trout

BRAISED LENTILS & BRAISED SAVOY CABBAGE | WATERCRESS | TRUFFLE BURNT BUTTER
VINAIGRETTE
Venetio Pinot Grigio 2010 Veneto Italy

bacon wrapped beef tenderloin

SWEET POTATO PURÉE | VIDALIA ONION RINGS | HORSERADISH CREAM
Feudi di San Marzano Primitivo 2009 Puglia Italy

roasted sea scallops

APPLE VANILLA CHUTNEY | SALT CANDIED PUMPKIN SEEDS | PUMPKIN RISOTTO
AG 47 Chardonnay 2010 Mendoza Argentina

liquid chocolate cupcake

CARAMEL | PEANUT | BANANA
Inniskillin Vidal Icewine 2007 Niagara Peninsula Ontario

panna cotta tasting

NUTELLA | PRESERVED STRAWBERRIES | LEMON
Inniskillin Vidal Icewine 2007 Niagara Peninsula Ontario

chef's artisanal cheese selection

FARMHOUSE MAPLE WHISKEY CHEDDAR | PRESERVED CHERRIES | TOASTED HAZELNUT BREAD
Cave Spring "Dolomite" Riesling 2010 Niagara Escarpment Ontario

sides \$4

CRISPY ONION RINGS | GLAZED COOKSTOWN VEGETABLES | LENTILS & TRUFFLE
VINAIGRETTE

3 course prix fixe lunch - \$20 | perfectly paired with selected wines \$34