

SUMMERLICIOUS 2009
LUNCH MENU

BUTTER BALL POTATO VICHYSOISE

LOBSTER GELÉE, LAKE HURON STURGEON CAVIAR
WILD LEEK CRÈME FRAÎCHE
HENRY OF PELHAM CUVÉE CATHERINE BRUT ROSÉ

OR

B.C. DUNGENESS CRAB CAKE

THAI GREEN CURRY COCONUT SAUCE
KAFFIR LIME AND PEACH CHUTNEY
FIELDING VIOGNIER 2007 NIAGARA

OR

REDS MEDITERRANEAN CHOPPED SALAD

TUNA CONFIT, RADICCHIO, ROASTED BELLS, CHILI EGGPLANT
PROSCIUTTO COTTO, OLIVE VINAIGRETTE
INNISKILLIN RIESLING 2007 NIAGARA

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PURDEY'S PAN ROASTED LAKE HURON PICKEREL

SUMMER VEGETABLE FRICASSÉE
SHAVED RADISH AND PEA TENDRILS
NORMAN HARDIE MELON DE BOURGOGNE 2008 PRINCE EDWARD COUNTY

OR

WELLINGTON COUNTY BEEF TENDERLOIN BROCHETTE

SWEET CORN AND PEAS RICE PILAF, RED WINE JUS
JACKSON-TRIGGS MERLOT 2005 OKANAGAN VALLEY

OR

SAVORY PAIN PERDU

HOUSE SMOKED HAM, ZUCCHINI, SWEET ONION, AGED
CHEDDAR
TAWSE ECHOS CHARDONNAY 2006 NIAGARA

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YOGHURT AND BLUEBERRY HONEY PANNA COTTA

BLUEBERRY SCONE WITH LIME ICING
TAWSE CABERNET ICEWINE 2008 NIAGARA

OR

ONTARIO CHEESE TASTING

SEASONAL FRUIT PRESERVES
HENRY OF PELHAM 2005 MERLOT NIAGARA

OR

LEMON AND HONEY POUND CAKE

FRESH STRAWBERRIES AND VANILLA CHANTILLY
COLIO ESTATE VIDAL ICEWINE 2002 NIAGARA

\$35

WITH WINE PAIRINGS \$45

(3 OZ. GLASSES, DESSERT 1 OZ.)

SUMMERLICIOUS 2009

DINNER MENU

BUTTER BALL POTATO VICHYSOISE

LOBSTER GELÉE, LAKE HURON STURGEON CAVIAR
WILD LEEK CRÈME FRAÎCHE
HENRY OF PELHAM CUVÉE CATHERINE BRUT ROSÉ

OR

REDS MEDITERRANEAN CHOPPED SALAD

TUNA CONFIT, RADICCHIO, ROASTED BELLS, CHILI EGGPLANT
PROSCIUTTO COTTO, OLIVE VINAIGRETTE
INNISKILLIN RIESLING 2007 NIAGARA

OR

B.C. DUNGENESS CRAB CAKE

THAI GREEN CURRY COCONUT SAUCE, KAFFIR LIME AND PEACH
CHUTNEY
FIELDING VIOGNIER 2007 NIAGARA

OR

REDS CHARCUTERIE TASTING

A TASTING OF COLD SPECIALTIES
SERVED WITH PICKLES, MUSTARDS & PRESERVES
INNISKILLIN RIESLING 2007 NIAGARA

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PURDEY'S PAN ROASTED LAKE HURON PICKEREL

SMOKED HAM HOCK AND SUMMER VEGETABLE FRICASSÉE
SHAVED RADISH AND PEA TENDRILS
NORMAN HARDIE MELON DE BOURGOGNE 2008 PRINCE EDWARD COUNTY

OR

A TASTING OF ONTARIO LAMB

GRILLED YOGHURT MARINATED LEG AND CHOP
CHILI, TOMATO AND FENNEL RAGOÛT
SANDBANKS CABERNET FRANC 2007 PRINCE EDWARD COUNTY

OR

WELLINGTON COUNTY BBQ SHORT RIB

WARM PEANUT POTATO AND GRAINY MUSTARD SALAD
SMOKED SWEET ONION BBQ SAUCE
JACKSON-TRIGGS MERLOT 2005 OKANAGAN VALLEY

OR

LEMON AND ROSEMARY ROASTED CORNISH HEN

RAPINI RISOTTO, SWEET CORN AND SUGAR SNAP PEAS
NORMAN HARDIE PINOT NOIR 2007 PRINCE EDWARD COUNTY

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BITTERSWEET CHOCOLATE POT DE CRÈME

CHOCOLATE BROWNIE ICE CREAM SANDWICH
TAWSE CABERNET ICEWINE 2008 NIAGARA

OR

LEMON AND HONEY POUND CAKE

FRESH STRAWBERRIES AND VANILLA CHANTILLY
COLIO ESTATE VIDAL ICEWINE 2002 LAKE ERIE NORTH SHORE

OR

ONTARIO CHEESE TASTING

SEASONAL FRUIT PRESERVES
HENRY OF PELHAM 2005 MERLOT NIAGARA

\$45

with wine pairings \$60
(3 OZ. GLASSES, DESSERT 1 OZ.)