

# Plated Lunch Menu

Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

## Salads

roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and horseradish vinaigrette  
grilled gem lettuce, asparagus, soft boil egg, sweet potato crouton, double smoked bacon, handeck, lemon pepper vinaigrette (GF)  
Caesar style kale salad, house croutons, sundried tomato or double smoked bacon  
markets greens, house vinaigrette

## Soups

curried sweet potato soup, spiced cashew nut  
avocado jalapeño gazpacho, tajin crema  
forest mushroom soup, truffle crème fraîche  
roasted red pepper and smoked tomato soup, basil oil  
sweet pea soup with goat cheese flower crostini

## Entrée Selections

maple glazed light smoked salmon, toasted farrow with spinach and herbs, dry cider & crunchy mustard dressing  
\$38

herb stuffed chicken supreme, fennel, new potato and poached apricots, white wine jus  
\$37

roasted beef striploin, pont neuf potato, watercress and red onion salad, green peppercorn jus  
\$39

herb basted roasted chicken supreme, crisp polenta pave, garlic sautéed rapini, slow roasted baby tomatoes,  
roasted tomato jus  
\$37

herb rubbed grilled white fish, mixed grains with charred scallion aioli  
\$39

## Vegetarian Options

crisp white bean polenta, broccoli rabe, roasted tomato and olive jus  
wild rice, quinoa and swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing  
forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic  
\$35

## Dessert

honey and lemon crème brûlée, tuille, fresh raspberries  
warmed maple pudding, wild blueberry, vanilla cream  
dark chocolate mocha cake (gluten free)  
vegan rum cake, roasted pineapple, coconut  
fresh berries, sabayon



# Plated Dinner Menu

Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

## Salads

- house-cured salmon, cucumber ribbons & fine herbs
- tomato & beet carpaccio, burrata, micro basil, lemon-thyme vinaigrette
- roasted heirloom beets, blueberry, baby mozzarella, micro greens, citrus black pepper vinaigrette
- market greens, seasonal vegetables, house vinaigrette
- grilled gem lettuce salad with asparagus, soft boil egg, sweet potato crouton, double smoked bacon, handeck, lemon pepper vinaigrette (GF)
- Caesar style kale salad, house croutons, sundried tomato or double smoked bacon

## Soups

- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- curried sweet potato soup, spiced cashew nut
- avocado jalapeño gazpacho, tajin crema
- sweet corn soup with Thai basil oil, lime, chili
- spring pea soup with whipped goat cheese & truffle oil

## Dinner Entrée Selections

maple & apple glazed supreme of chicken  
forest mushroom risotto, seasonal vegetables, thyme jus  
\$59

roasted Ontario lamb  
braised mixed grains, cranberries & pine nuts, seasonal  
vegetables, confit garlic, mint & lamb jus  
\$63

long braised boneless short rib  
smashed red potato & parsnip fondant,  
seasonal vegetables, caramelized onion jus  
\$62

slow roasted & light smoked beef rib eye roasted  
fingerlings, seasonal vegetables, forest mushroom jus  
\$65

seared Ontario trout  
mushrooms, new potatoes, truffled spring pea sauce  
\$61

maple glazed light smoked salmon  
artichoke, olives, sautéed baby spinach, butter citrus sauce  
\$60

## Vegetarian Options

Vegan stuffed sweet potato, kale, quinoa, cranberry, pine nuts

Vegetarian crisp white bean polenta, broccoli rabe, roasted  
tomato and olive jus

Vegetarian wild rice, quinoa and swiss chard galette with red  
beans, maitake mushroom, heirloom carrot dressing

Vegetarian king oyster mushroom steak, risotto, parsley,  
truffle, balsamic glaze

Vegetarian harissa carrot, fennel, French lentil & tahini cream

\$56

## Dessert

- honey and lemon crème brûlée, tuille, fresh raspberries
- warmed maple pudding, wild blueberry, vanilla cream
- dark chocolate mocha cake (gluten free)
- vegan rum cake, roasted pineapple, coconut
- lemon tart, toasted meringues
- salted caramel cheesecake

