

# Lunch Menu

“Farm-to-Table Cuisine”

## Starters

Butternut Squash & Coconut Milk Soup with Roasted Peanuts and Coriander Pesto

-14-

Roasted Heirloom Beet Salad  
“Monforte” Chevre, Toasted Hazelnuts, Dill Vinaigrette

-17-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Housemade Bread

-16-

“Pingue’s” 24 Month Aged Prosciutto with Shaved “Monforte” Toscano

-18-

Pickarel & Arctic Char Fish Cake  
Poached Egg, Tarragon Aioli, Chili & Cilantro Slaw

-15-

## Mains

Seared Atlantic Salmon with Carrot & Miso Purée  
Roasted Carrots, Yogurt, Dukkha, Toasted Walnuts

-24-

Duck Confit with Beluga Lentils  
Double Smoked Bacon, Winter Vegetables, Red Wine Jus, Fried Free Range Egg

-24-

Housemade Tagliatelle with Pork Bolognese  
Shaved Parmesan, Brown Butter Crumb

-22-

Soy Marinated “VG Meats” Flank Steak with Buttered Broccoli & Smoked Sweet Potato Purée

-25-

East Coast Lobster “Club” on Duck Fat Fried Bread  
Whipped Goats Cheese, Smoked Bacon. *Served with a Simple Salad*

-27-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments

-26-

*Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests  
Vegetarian & Vegan options available*