



Lunch Menu

Starters

Quiet Acres' Peach Gazpacho, Seared Sea Scallops, Peach & Mint Salsa
-22-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
-21-

Local Heirloom Tomato & Peach Salad, Monforte Buffalo Milk Fresco, Aged Balsamic, Olive Oil
-18-

Ohme Farms' Salad Greens, Radish, Toasted Walnuts, Blue Cheese
-17-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses
-40-

Main Course

Bouillabaisse of Atlantic Salmon, Poached Tiger Shrimp, Mussels, Saffron Cream
-38-

Duck Confit, Beluga Lentils & Bacon, Fried Duck Egg, Broccolini
-34-

Pappardelle "Bolognese", Pingué's Fennel & Chili Sausage, Whipped Lemon Ricotta
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
-42-

Grilled Ontario Beef Ribeye, Rosemary Frites, Quiet Acres' Green Beans, Green Peppercorn Jus
-40-

Dessert

White Chocolate Panna Cotta with Sea Buckthorn
-12-

Pistachio Tart with Ontario Blueberries
-12-

Dark Chocolate Mousse, Sweet Pea Meringue, Olive Oil, Ginger Cookie
-12-

Vegetarian & Vegan options available upon request
Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience