SUMMERLICIOUS

Produced by TORONTO

LUNCH - $41

Chefs Feature Soup
(VEGAN/LOCAL)

Tomato Gazpacho
baby shrimp salsa | cilantro

Apple & Celery Salad
purple kale | toasted cashews | radish | Aleppo honey | bee pollen
(VEGETARIAN/LOCAL)

Mini Mac n' Cheese
aged cheddar | mornay | truffle essence | panko crust
(VEGETARIAN/LOCAL)

Duck Pate
house crisps | pickled blueberry
(LOCAL)

MAIN

Canadian Atlantic Salmon
chilled soba noodles | ginger ponzu dressing | pickled enoki
toasted sesame | scallions
(LOCAL)

Shrimp Campanelle Pasta
roasted red pepper | dill aglio e olio | Parmigiano-Reggiano

Village Burger
smoked cheddar | bourbon onion jam (choice of frites or salad)
(LOCAL)

Sumac Roasted Aubergine
harissa hummus | herbed quinoa salad | piquillo puree | zucchini | spiced walnuts
roasted garlic | pomegranate
(VEGAN/LOCAL)

Giannone Farm Chicken Breast
braised leeks | sugar snap peas | carrots | porcini & oyster mushroom | tarragon Dijon butter
(LOCAL)

DESSERTS

Flourless Chocolate Cake
blueberry compote
(VEGETARIAN)

Aged Ontario Cheddar and Brie
saffron apricots | walnut | house crisps
(VEGETARIAN/LOCAL)

NY style cheesecake
strawberry
(VEGETARIAN)

FEATURED WINES

WHITE
Jackson Triggs Reserve Sauvignon Blanc 2020 | VQA, Niagara
6oz Glass $12 | 9oz Glass $16 | Bottle $40

RED
Jackson Triggs Reserve Merlot 2018 | VQA, Niagara
6oz Glass $12 | 9oz Glass $16 | Bottle $40

COCKTAILS

Coco Rossa $14
Malibu Coconut Rum (1.5oz) | Pineapple Juice | Strawberry | San Pellegrino Rossa

MOCKTAIL

Bellair Passion $7
Passion fruit Juice | Mint | Sprite

Executive Chef- Geoff Webb

SUMMERLICIOUS℠

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DINNER - $55

Chefs Feature Soup
(VEGAN/LOCAL)

Tomato Gazpacho
baby shrimp salsa | cilantro

Apple & Celery Salad
purple kale | toasted cashews | radish | Aleppo honey | bee pollen
(VEGETARIAN/LOCAL)

Pistachio crusted Ahi tuna salad
sunflower sprouts | pomegranate seeds | avocado | ginger honey vinaigrette

Mini Mac n' Cheese
aged cheddar | mornay | truffle essence | panko crust
(VEGETARIAN/LOCAL)

Duck Pate
house crisps | pickled blueberry
(LOCAL)

MAIN

Canadian Atlantic Salmon
chilled soba noodles | ginger ponzu dressing | pickled enoki
toasted sesame | scallions
(LOCAL)

Shrimp Campanelle Pasta
roasted red pepper | dill aglio e olio | Parmigiano-Reggiano

Quebec Wild Boar Chop
braised red cabbage | roast potatoes | strawberry mostarda
(LOCAL)

Sumac Roasted Aubergine
harissa hummus | herbed quinoa salad | piquillo puree | zucchini | spiced walnuts
roasted garlic | pomegranate
(VEGAN/LOCAL)

Giannone Farm Chicken Breast
braised leeks | sugar snap peas | carrots | porcini & oyster mushroom | tarragon Dijon butter
(LOCAL)

Wellington County Beef striploin
asparagus | seasonal mushrooms | collard greens | bone marrow horseradish butter
(LOCAL)

DESSERTS

Flourless Chocolate Cake
blueberry compote
(VEGETARIAN)

Aged Ontario Cheddar and Brie
saffron apricots | walnut | house crisps
(VEGETARIAN/LOCAL)

NY style cheesecake
strawberry
(VEGETARIAN)

FEATURED WINES

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Executive Chef- Geoff Webb