

# SUMMERLICIOUS<sup>OM</sup>

JULY 5 - 21, 2024

Produced by  TORONTO

## LUNCH - \$41

*Plus taxes and gratuity*

### APPETIZER

#### Vichyssoise

crispy leeks | chives

(VEGETARIAN / GLUTEN FREE / LOCAL)

#### Bocconcini

heirloom tomatoes | white balsamic vinaigrette | basil

(VEGETARIAN / GLUTEN FREE / LOCAL)

#### Kale & Poached Pear Salad

strawberries | sliced almonds | crispy pancetta | pink peppercorn

(GLUTEN FREE / LOCAL)

#### Mini Mac & Cheese

aged cheddar | mornay | truffle essence | panko crust

(VEGETARIAN / LOCAL)

### MAIN

#### Canadian Atlantic Salmon

fingerling potato | green pea purée | French beans | tarragon soubise

roasted corn & pepper salsa

(GLUTEN FREE / LOCAL)

#### Sassafras Wellness Bowl

black beans | cumin scented brown rice | sweet potato | avocado | tomato salsa

corn nuts | plantain | cilantro | chipotle lime dressing

(VEGAN / GLUTEN FREE / LOCAL)

#### Village Burger

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

(LOCAL)

#### Fusilli Pasta

confit duck | wild mushroom | summer peas | truffle | Parmigiano | pumpkin seed pesto

(LOCAL)

#### Giannone Farm Chicken Supreme

cranberry pecan wild rice | braised leeks | courgettes | roasted garlic sauce

(GLUTEN FREE / LOCAL)

### DESSERTS

#### Flourless Chocolate Cake

cherry compote

(VEGETARIAN / GLUTEN FREE / LOCAL)

#### NY Style Cheesecake

strawberry & rhubarb

(VEGETARIAN / LOCAL)

#### Aged Cheddar

apricot saffron jam | pecans | crostini

(VEGETARIAN/LOCAL)

*\*Complementary French baguette and butter*

### FEATURED WINES

#### WHITE

Jackson - Triggs Reserve Sauvignon Blanc | VQA, Niagara

6oz Glass \$12 | 9oz Glass \$16 | Bottle \$40

#### RED

Jackson - Triggs Reserve Merlot | VQA, Niagara

6oz Glass \$12 | 9oz Glass \$16 | Bottle \$40

### COCKTAIL

#### Dark and Pine \$19

Bumbu dark rum | pineapple juice | ginger beer | lime

### MOCKTAIL

#### Sir James 101 Spritz \$12

(Aperol Spritz no alcohol)