



LUNCH MENU

Starters

Daily Soup

made fresh daily with seasonal garnish

\$7

Chardonnay Steamed PEI Mussels

with Pingue chorizo, fennel,
roasted garlic and cilantro

\$12

Tree and Twig Arugula Salad

roasted pear, Stilton, pinenut brittle,
preserved cherry vinaigrette

\$8

Butter Lettuce Salad

Goat cheese and beet terrine, pistachio dust,
black olive vinaigrette, pommes Maxime

\$8

Vintner's Lunch

pâté de foie, cured meats, sausage and pickles
with local farmstead cheeses

\$18

Sandwiches

All sandwiches served with a cup of our daily soup or ancient grain, dried apricot and basil salad

Grilled Duck Confit Sandwich

fleur en lait cheese with Kozliks triple crunch mustard

\$15

Smoked Organic Trout Sandwich

toasted focaccia, citrus aioli, micro greens and roasted peppers

\$16

Pissaladière

goat cheese, oven cured tomato, olives and caramelized onion
on puff pastry

\$16

We accept both Visa and Mastercard. Please leave your cell phones off in the dining room- Thank you.





Entrées

Kabocha Squash Duo

truffled gnocchi, and creamed;
braised brussel leaves, apple-parmesan brown butter
\$17

Handmade Linguini

garlic shrimp and scallops, white asparagus and baby onions
saffron and tomato cream sauce
\$19

Cheddar Stuffed Fenwood Farms Chicken

soft polenta, garlic braised greens, oven cured tomato and lemon garlic jus
\$21

Smoked Pork Tenderloin

black lentils, root vegetables and bacon sauté
Cookstown baby vegetables, blue cheese cream
\$21

WINEMAKER'S LUNCHEON

Today's Soup or Simple Salad

Caramelized Digby Scallops

roasted purple potato, warm salad of fennel and
vanilla-fennel dill purée

or

Roasted Canadian Prime Striploin

celeriac and truffle purée,
wild and tame mushrooms, thyme jus

Spiced Cheesecake

cranberry compote

\$30 without wine

\$36 with wine

Executive Chef: Kevin Maniaci

