



LUNCH MENU

Daily Soup Creation

\$7

Tree and Twig Spring Blend

wild leek vinaigrette, soy nuts,
oven cured grapes, Upper Canada Comfort Cream

\$8

Arugula Salad

roasted Upper Canada ricotta, toasted pumpkin seeds,
pear crisps and Pinot Noir vinaigrette

\$8

Whitefish Niçoise

asparagus, soft boiled quail egg, spiced olives,
purple potato and anchovy vinaigrette

\$12

Grilled Lamb Loin

Dave's hand cut greens, ratatouille, semi firm goat cheese,
Baco Noir balsamic

\$12

Open Faced Smoked Sockeye Salmon

brioche, citrus crème fraîche, hard boiled egg,
and watercress with celery heart, apple and walnut salad

\$14

Vintners Lunch

house prepared terrines, cured meats, sausage
and pickles with local farmstead cheeses

\$15

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





Wild Mushroom Ragout

Cabernet gnocchi, caramelized pearl onions and sturdy greens,
Grana Padano tuile

\$17

Lake Huron Trout

lemon risotto, fiddlehead and morel sauté, tarragon butter

\$19

Ontario Beef Tenderloin

grilled asparagus, creamed potatoes, wild leek jus

\$19

Fennel Scented Sea Scallops

fava beans, St. David's peppers, sorrel cream

\$20

WINEMAKER'S LUNCHEON

Today's Soup or Simple Salad

Grilled Berkshire Pork Loin
cassoulet style beans, baby spinach,
olive oil and goat cheese fondue

or

Lake Erie Pickerel
Patterson greens, sweet pea galette
and warm mushroom vinaigrette

Seasonal Dessert

\$25 without/ \$30 with wine

Executive Chef: Kevin Maniaci

