



AFTERNOON MENU

Available from 3-4:30 p.m.

Heirloom Baby Beets

Goat cheese, pickled candy cane beets, pickled mustard seeds, pureé spinach, orange gel

\$10

Lakeland Farms Duck Rilette

garlic crostini, two mustards, three pickles, herb salad

\$16

Vintner's Lunch

house-smoked salmon, Pingue prosciutto, chorizo sausage, pâté en croute, house preserves and pickles, Ontario artisanal cheese

\$19

Pissaladière

watercress pesto, goat cheese, sundried tomato, Cerignola olives, confit onion on puff pastry, balsamic-dressed sweet and bitter greens

\$15

Organic Red Springs Salmon

Beluga lentils, scallion sauce, Niagara greens

\$17

Upper Canada Ricotta Agnolotti

baby spinach and ricotta, winter squash sauce, toasted pumpkin seeds and Chardonnay foam

\$18

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

