



LUNCH MENU

Starters

Seasonal Soup Composition

with daily garnish

\$9

Butter Poached Black Tiger Shrimp

pressed potato salad, citrus saffron aioli,

balsamic caviar

\$14

Mustard Greens and Blonde Frisée

Comfort Cream, candied hazelnuts,

Vidalia onion confit, Gewürztraminer vinaigrette

\$10

Lakeland Farms Duck Rilette

garlic crostini, two mustards,

three pickles, herb salad

\$16

Vintner's Lunch

house smoked salmon, Pingue prosciutto,
tame and game sausage, House preserves and pickles

Ontario artisan cheeses

\$18

Pissaladière

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

\$17

Organic Red Springs Salmon

Beluga lentils, scallion sauce, Niagara greens

\$17

Sandwich of the Day

Tempura onion rings, sherry vinaigrette dressed greens, red wine jus

\$18

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





Entrées

Upper Canada Ricotta Agnolotti

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

\$18

Quiche

romanesco cauliflower, bleu bry, scallion and fines herbes,
cranberry/cherry-dressed seedlings and greens

\$18

Supreme of Chicken Breast

apricot and almond couscous, romesco sauce, Niagara vegetables

\$19

Pan Seared Atlantic Scallops

wild mushroom risotto, sweet pepper ragoût,
coronation gastrique, Riesling beurre blanc

\$21

WINEMAKER'S LUNCHEON

Today's Soup or Salad

Georgian Ocean Trout

woodland mushroom grits,
bonito broth, wilted baby spinach
or

Flat Iron Steak

fingerling potato, sour dough bread hash,
chorizo sauce and red onion pickle

Spice Cheesecake

cranberry compote and crème fraîche

\$29 without wine

\$35 with wine

