

# LUNCH MENU



*Please advise your server of any food allergies. We thank you for leaving your cell phones off in the dining room. We accept both Visa and Mastercard.*

- \$10    **Soup of the Day**  
with daily garnish
- \$12    **Local Greens**  
joel and jen's local organic greens, pickled radish, honey riesling vinaigrette
- \$14    **P.E.I. Mussels**  
pingue chorizo sausage, roasted garlic, fresh herbs, tomato and fennel broth
- \$15    **Baby Gem Lettuce**  
double smoked bacon, buttermilk garlic and white anchovy dressing, oven-dried tomato, roasted garlic crouton
- \$15    **Fish Pie**  
halibut and salmon, dill cream, peas and leeks in short crust with shaved fennel salad
- \$16    **Croque Madame**  
grilled brioche, prosciutto, niagara gold cheese, fried egg, béchamel sauce, rosemary salted pomme frites
- \$17    **Twenty Valley Beef Burger**  
house-made beef burger; double smoked bacon, applewood smoked cheddar; sliced pickles, oven-dried tomatoes, rosemary salted pomme frites
- \$18    **From The Pantry**  
local and house-made charcuterie, cheese, preserves
- \$18    **Roasted Chicken**  
roasted chicken breast, wild mushroom and leek vol-au-vent, tarragon cream

Roasted chicken breast or marinated tofu can be added to any salad for an additional \$4.

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- \$18 **Salmon Nicoise**  
roasted atlantic salmon fillet, black olives, cherry tomatoes, green beans, boiled hen's egg, shallot and mustard seed vinaigrette
- \$21 **Duck Confit**  
crispy duck leg, du puy lentils, smoked bacon, poached duck egg, wild watercress, maple jus
- \$30 **Pepper Steak Frites**  
roasted ontario beef tenderloin, green peppercorn jus pont-neuf potatoes, café de paris butter

\$29 WINEMAKER'S LUNCHEON

*first* **Soup of the Day**

Or

**Local Greens**

honey riesling vinaigrette

*second* **Atlantic Mackerel**

pan seared mackerel fillet, potato salad, kozlik's crunchy mustard, pickled red onion, cold pressed soya bean oil

Or

**Tagliatelle of Spring Vegetables**

upper canada ricotta, extra virigin olive oil

Or

**Mushroom Quiche**

roasted wild and tame mushrooms, chopped herbs, monforte goat cheese

*third* **Vanilla Citrus Crème Caramel**

with seasonal fruit

*Items on the Winemaker's Luncheon can be ordered A La Carte.*