

LUNCH MENU



Please advise your server of any food allergies. 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
- 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 Summer Vegetables

upper canada ricotta, extra virigin olive oil

Or

Mushroom Quiche

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

third **Maple Cheesecake**

with cinnamon roasted pears

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