

## Midi - Table d'hôte

### **Appetizers**

Cold soup of zucchini, basil

Green bean salad, almond, acini de pepe, cherry tomato, olive

Stacked chicken and duck pâté, apple, celery and cranberry remoulade

Vegetarian mimosa egg, herring caviar

Calamary, cold lentil curry, crabapple flavoured yogurt

Salmon tartare, avocado, daikon, apple, bean sprout, cilantro

**inclus**

**+ 6\$**

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### **Entrées**

Sautéed of cauliflower, broccoli, bell pepper, buttermilk, parmesan

**18\$**

Salmon tartare, avocado, daikon, apple, bean sprout, cilantro, stuffed mushroom arancini

**20\$**

Slowly cooked trout filled with fennel, vegetarian moussaka, basil pesto, feta cheese, chickpeas

**20\$**

Grilled pork shoulder, caesar dressing, water melon, zucchini, fresh corn

**19\$**

Roasted veal liver, romano bean stew, Ontario blue grape, carrot greens, celeriac

**21\$**

### **Desserts - Cheeses**

Cheese cake with citrus, passion fruit coulis, meringue

**7\$**

Homemade donut, prune-rosemary-ginger jam

**5\$**

Rice pudding, seared and raw apples, oat

**6\$**

Cheeses from the neighbouring area, fruits marmelade, nuts

**16\$**

## Wines by the glass

Sparkling, Prince Edward County Brut, Grange of Prince Edward

**13\$**

White, Alsace Saveurs... 2015, Les Binnars

**10\$**

White, Québec/Farnham Chardo Le Couchant 2016, Les Pervenches

**12\$**

White, Sancerre 2015, Domaine Paul Cherrier

**12,50\$**

White, Côtes Catalanes Mon P'tit Python 2016, Domaine Olivier Python

**13\$**

Rosé, Beamsville Bench Vivant 2016, Malivoire

**11\$**

Red, Rioja 2015, Vina Ilusion

**9\$**

Red, Côtes-du-Rhône Le Caillou 2016, Le Clos du Caillou

**11,50\$**

Red, Beamsville Bench Small Lot Gamay 2015, Malivoire

**11,50\$**

Red, Serbie Obecanje 2011, Estelle et Cyrille Bongiraud

**13\$**