

**GLOBE BISTRO WINTERLICIOUS DINNER MENU 2015**

**\$35**

**Northern Woods Mushroom & Celeriac Broth**

Shiitake mushrooms, elk dumplings, local edamame (local)

or

**Heirloom Squash Salad**

Roasted heirloom squash, pickle beet preserve, baby kale, crème fraîche, Niagara black walnuts (local, vegetarian)

or

**The Reuben**

House-smoked brisket, local Swiss, sauerkraut, rye crisps, Thousand Island dressing (local)

or

**Smoked Haddock Rillettes**

Dill cucumber salad, buttermilk potato crisps, espelette aioli

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**Duck Cassoulet**

Spiced duck sausage, duck confit, bacon-braised navy beans, kale (local)

or

**Baked Lake Erie Bass**

Hot & sour broth, rice cake, shredded root vegetable slaw, wild rice crisps (local)

or

**Garganelli Pasta**

Squash, ricotta salata, preserved lemon, spinach, hazelnuts, mint, chilies (local, vegetarian)

or

**Seared Beef Sirloin**

Cauliflower purée, Brussels sprouts, caramelized red onion reduction, potato crisps (local)

or

**Baked Eggplant**

Butternut squash, tahini, quinoa, sheep's milk yogurt, preserved tomatoes, cilantro (local, vegetarian)

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**White Chocolate Pumpkin Custard**

Crunchy hazelnut meringue, Chantilly, sea salt caramel (local, vegetarian)

or

**Frozen Apple Crumble**

Spiced apple sorbet, apple purée, cinnamon streusel (local, vegetarian)

or

**Chocolate Tasting**

Brownie, chocolate ice cream, salted chocolate mousse, dulce de leche (local, vegetarian)

**GLOBE BISTRO WINTERLICIOUS LUNCH MENU 2015**

**\$23**

**Northern Woods Mushroom & Celeriac Broth**

Shiitake mushrooms, elk dumplings, local edamame (local)

or

**Heirloom Squash Salad**

Roasted heirloom squash, pickle beet preserve, baby kale, crème fraîche, Niagara black walnuts (local, vegetarian)

or

**The Reuben**

House-smoked brisket, local Swiss, sauerkraut, rye crisps, Thousand Island dressing (local)

or

**Smoked Haddock Rillettes**

Dill cucumber salad, buttermilk potato crisps, espelette aioli

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**Duck Cassoulet**

Spiced duck sausage, duck confit, bacon-braised navy beans, kale (local)

or

**Baked Lake Erie Bass**

Hot & sour broth, rice cake, shredded root vegetable slaw, wild rice crisps (local)

or

**Garganelli Pasta**

Squash, ricotta salata, preserved lemon, spinach, hazelnuts, mint, chilies (local, vegetarian)

or

**Seared Beef Sirloin**

Cauliflower purée, Brussels sprouts, caramelized red onion reduction, potato crisps (local)

or

**Baked Eggplant**

Butternut squash, tahini, quinoa, sheep's milk yogurt, preserved tomatoes, cilantro (local, vegetarian)

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**White Chocolate Pumpkin Custard**

Crunchy hazelnut meringue, Chantilly, sea salt caramel (local, vegetarian)

or

**Frozen Apple Crumble**

Spiced apple sorbet, apple purée, cinnamon streusel (local, vegetarian)

or

**Chocolate Tasting**

Brownie, chocolate ice cream, salted chocolate mousse, dulce de leche (local, vegetarian)