



**WINTERLICIOUS
3-COURSE PRIX FIXE
DINNER MENU
\$35**

**Available from
January 31 through February 13**

Dinner:
Tuesday to Sunday from 5:00 PM

Lunch/Brunch:
Friday from 11:30 AM
Saturday & Sunday from 11 AM

PLEASE NOTE:

A limited à la carte menu will be offered in addition to the Winterlicious menu.

The Winterlicious menu is not available for private dining room bookings.

A gratuity of 18% will apply to groups of 8 or more.

**Think global.
Eat local.**

Saskatchewan Lentil Purée

Double smoked bacon lardon, crème fraîche, truffle oil
(local, vegetarian)
or

Kale Caesar Salad

Red fife croutons, house smoked bacon, Monforte Toscano, creamy garlic dressing
(local, vegetarian)
or

Duck Liver Parfait

Elderberry preserve, mustard cress, brioche (local)
or

Smoked Haddock Croquette

Mustard aioli, herb salad



Rosemary & Garlic Braised Ontario Lamb Shoulder

Tomato, roasted sweet potatoes, Swiss chard (local)
or

Lake Erie Trout

Preserved lemon polenta, buttered zucchini, olive sauce vierge (local)
or

Mushroom Tagliatelle

Northern woods mushrooms, celeriac puree, confit lemon, Toscano, parsley
(local, vegetarian)
or

Roasted Perth County Pork Loin

Chick pea masala, spinach, mint sheep's milk yogurt (local)
or

Cabbage Rolls

Roasted squash, wild rice, charred tomato sauce (local, vegetarian)



Dutch Speculaas Cake

Cinnamon cream, toffee sauce (vegetarian)
or

Dark Chocolate Custard

Hazelnut daquoise, vanilla cream, caramel sauce (local, vegetarian)
or

Lemon Chiffon Cake

Crème fraîche Chantilly, blueberry preserve (vegetarian)
or

Ontario Cheese Plate

Toasted walnuts, dried fruit, crostini (local, vegetarian)



WINTERLICIOUS^{OM}

JAN. 31 TO FEB. 13, 2014

Produced by **TORONTO**