

# globe

B I S T R O

## WINTERLICIOUS DINNER MENU

\$35 (plus taxes and gratuity)

### Butternut Squash Consommé

Smoked ricotta dumpling, kohlrabi, sherry oil

or

### Romaine Hearts

Black pepper crackling, local Pecorino aioli, red fife crumb

or

### Ontario Game Terrine

Black mustard & plum chutney, baby lettuce, tarragon toast

or

### Smoked Haddock Tart

Sauce gribiche, Northern Orchards apple, frisée

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### Wuxi Braised Wellington County Rib

Chili green bean salad, fried sweet potato

or

### Level Springs Trout

Hemp flour crêpe, Northern Woods mushrooms, winter greens, Rosehall Run gastrique

or

### House Cut Arugula Maflada

Vidalia onion olive ragout, cello spinach, dried chèvre, dried cherry tomato pesto

or

### Chicken Fried Duck Breast

Sweet potato waffle chips, collard greens, buttermilk gravy

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### Callebeaut Espresso Cake

Riesling cranberry coulis, Hawkins bee pollen

or

### Spiced Goat Milk Panna Cotta

Wild blueberry lemon compote, langue de chat

or

### Niagara Walnut Butter Tart

Vanilla anglaise, black cardamom icing



**WINTERLICIOUS LUNCH MENU**

**\$20** (plus taxes and gratuity)

**Butternut Squash Consommé**

Smoked ricotta dumpling, kohlrabi, sherry oil

or

**Romaine Hearts**

Black pepper crackling, local Pecorino aioli, red fife crumb

or

**Ontario Game Terrine**

Black mustard & plum chutney, baby lettuce, tarragon toast

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**Wuxi Braised Wellington County Rib**

Chili green bean salad, fried sweet potato

or

**Level Springs Trout**

Hemp flour crêpe, Northern Woods mushrooms, winter greens, Rosehall Run gastrique

or

**House Cut Arugula Maflada**

Vidalia onion olive ragout, cello spinach, dried chèvre, dried cherry tomato pesto

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**Callebeaut Espresso Cake**

Riesling cranberry coulis, Hawkins bee pollen

or

**Spiced Goat Milk Panna Cotta**

Wild blueberry lemon compote, langue de chat

or

**Niagara Walnut Butter Tart**

Vanilla anglaise, black cardamom icing