

2 Course Prix Fixe Lunch - \$30
+ glass of Estate wine - \$40

APPETIZERS

Fall Salad (V)

Baby Gem / Local Squash / Hazelnut / Simple Vin

Caesar Salad

Baby Gem / Pancetta / Garlic Croutons / Parm

Aquavit Cured Salmon (GF)

Daikon / Beets / Sour Cream / Chives / Dill

Local Squash & Potato Samosas (V)

Spiced Niagara Plum Sauce / Sumac / 3 pieces

Soup of the Day

MAIN COURSE

Classic Chicken Pot Pie

Buttery Flaky Crust Baked to Order

Yellow Curry Prawns (GF)

Mild Curry / Red Peppers / Coriander / Zucchini
Squash / Jasmine Rice (Tofu available (V))

Mushroom & Truffle Ravioli (GF)

Ricotta / Parmesan / Brown Butter / Sage

Mezze Rigatoni Bolognese

Haanover Farms Beef & Pork Ragu

