



\$35 Prix Fixe LUNCH

Vegetarian or vegan options are always available.
Most items do not have gluten. We deep fry with peanut oil.
We are happy to help customize, add options, or make substitutions.

Company:

Contact:

Phone:

Email:

Number of Guests:

Date:

Time:

Location:

Bar Service:

Notes:

Billing Information:

Price does not include Beverage Service

20% gratuity before taxes and 13% HST

\$300.00 deposit may be required to reserve time and space
Deposit is non-refundable if event is cancelled within 48 hours of
scheduled date. A final guest count is appreciated before event.
We may discuss a minimum spend to secure private or semi-private
bookings.

soup du jour

house salad

*sweet & bitter greens, radish,
cucumber, heirloom cherry tomato,
pommery mustard vinaigrette*

beet salad

*red & golden beets, roasted walnuts,
orange & ginger vinaigrette, bleu d'auvergne*

blue crab cakes

panko crust, tomato provençale, ancho mayo

maple seared atlantic salmon

*charred corn and bacon risotto, beurre blanc,
grilled asparagus*

duck leg confit

*crispy duck leg, port wine & blueberry demiglaze,
yukon gold frites, market vegetables*

roasted chicken supreme

*free range chicken breast supreme,
morel mushroom & brandy reduction,
market vegetables, mashed potatoes*

flat iron steak

*wellington county beef, shallot butter,
market vegetables, yukon gold frites (or mashed potatoes)*

wild rice & mushroom risotto

*arborio & wild rice with wild mushrooms,
sundried tomato, cherry tomato, black olive, spinach*

flourless chocolate cake

with creme anglais, berry compote

crème brûlée

pecan tart

with vanilla ice cream