

# 2023 CORPORATE LUNCH

## s o u p s

- chicken velouté, carrot, celery, trofie, black truffle, dill
- creamy tomato soup, pesto, parmesan crouton, basil oil
- forest mushroom soup, pickled mushrooms, rosemary
- clam chowder, potato, celery, bacon
- english pea, side stripe prawns, crème fraiche, sourdough crumble

## s a l a d s

- baby gem romaine, parmesan crisps, prosciutto chips, white anchovy, creamy lemon dressing
- heirloom tomato, baby cucumber, buffalo mozzarella, basil, 15-year balsamic, extra virgin olive oil
- tabbouleh, quinoa, mint, parsley, cilantro, pickled turnip, baby cucumber, cherry tomato, garlic & tahini dressing
- garden salad, heritage greens, shaved seasonal vegetables, burnt citrus vinaigrette
- warm new potato salad, pickled shallot, crispy smoked bacon, scallion, radicchio, truffle vinaigrette

## s a n d w i c h e s

- smoked turkey, cranberry aioli, cucumber, red watercress, ontario cheddar
- sicilian tuna, olive oil packed italian tuna, salsa verde, fresh lemon, arugula
- grilled chicken, pico de gallo, black bean aioli, cilantro, red cabbage, cotija, salsa roja
- pulled pork, smoked apricot barbecue sauce, coleslaw
- avocado & white bean (vegan) green onion, marinated zucchini, arugula
- grilled flatiron steak, brie cheese, caramelized onions and peppers, arugula, chimichurri

## e n t r é s

- herb roasted chicken breast, asparagus, fingerling potatoes, maitake, sherry jus
- duck confit, frisée, walnuts, cherry tomato, sourdough crouton, white balsamic vinaigrette
- berkshire pork loin, potato pave, cabbage, choucroute onions, king oyster mushroom, sage jus
- steak frites: grilled striploin, truffle butter, hand cut frites, arugula
- pan roasted halibut, broccolini, du puy lentils, almonds, caper- brown butter sauce
- maple & soy grilled salmon, bok choy, jasmine rice, scallion, furikake
- bluefin tuna niçoise, new potato, haricot vertes, tomato, quail egg, olive, anchovy vinaigrette
- beyond meat wellington, spinach crepe, forest mushrooms, black truffle, mushroom gravy
- tomato and ricotta tart, puff pastry, basil, mint, aged balsamic

## d e s s e r t s

- classic lemon meringue tart, lemon curd, sweet tart shell, soft meringue, lemon zest
- vanilla cheesecake mousse, oat and honey crumble, passion fruit curd, mango and passion fruit compote
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream
- buttermilk panna cotta, mint gelée, blueberries, crisp meringue, blueberry crumble
- chocolate and peanut tart, caramel, candied lemon, peanut butter powder