

## DELICIOUS STRATFORD LUNCH MENU

### STARTERS

#### **Lobster and Coconut Soup**

tikka oil and lobster wonton

or

#### **Veal and Chanterelle Mushroom Terrine**

rye bread crisps, radish seedlings and apple butter

or

#### **Oven-dried Tomato and Black Olive Tarte Fine**

arugula with almond vinaigrette

### MAINS

#### **Bacon, Leek and Brie de Meaux Quiche**

'Soiled Reputation' organic greens with truffle vinaigrette

or

#### **Pan Roasted Red Snapper**

salt cod croquette with baby greens  
and Niagara gamay noir emulsion

or

#### **Wild Mushroom and Taleggio Cheese Risotto**

puffed wild rice, sorrel and almond pesto

### DESSERTS

#### **Lemon Gateaux**

lime sorbet, marshmallow and local peach compote

or

#### **Crème Caramel**

orange chantilly cream and brandy snap

#### **Prix Fixe**

**\$30.00**

plus taxes and gratuity

## DELICIOUS STRATFORD DINNER MENU

### STARTERS

#### Lobster and Coconut Soup

tikka oil and lobster wonton

or

#### Veal and Chanterelle Mushroom Terrine

rye bread crisps, radish seedlings and apple butter

or

#### Oven-dried Tomato and Black Olive Tarte Fine

arugula with almond vinaigrette

### MAINS

#### Pan Roasted Red Snapper

salt cod croquette with baby greens  
and Niagara gamay noir emulsion

or

#### Confit of Quebec Duck

pommes boulangere with grapefruit bigarade sauce

or

#### Wild Mushroom and Taleggio Cheese Risotto

puffed wild rice, sorrel and almond pesto

### DESSERTS

#### Lemon Gateaux

lime sorbet, marshmallow and local peach compote

or

#### Crème Caramel

orange chantilly cream and brandy snap

#### Prix Fixe

**\$39.00**

plus taxes and gratuity