



## 3-Course Plated Lunch Menu

Price: C\$175.00

### Appetizers:

Beef carpaccio/ parmesan/ arugula/ balsamic (can be vegetarian doing beet carpaccio)

Seasonal gazpacho/mozzarella/focaccia/basil

Estate Caesar salad/pork belly/sourdough croutons

Chicken terrine fresh green salad, sourdough bread

Tuna tataki/ leche de tigre/ puffed grains, herb salad

### Mains:

Lemon and thyme marinated grilled chicken, jus, roasted baby potatoes and seasonal vegetables

Red wine Braised beef, confit shallots, potato pave, grilled broccolini

Seasonal-inspired risotto, aged parmesan

Mushroom ricotta ravioli, sauce caccio e pepe, fresh greens

Pan seared Lind cod, lemon grass coconut sauce, grilled kale and leeks

### Dessert:

Brownie, vanilla cream and candied pecans

Seasonal tart and fresh fruits

Tiramisu

Caramel apple cheesecake

Seasonal panna cotta