

DINE AROUND LUNCH MENU

Enjoy our three course lunch menu for 35 per person

Squash Bisque

sour apple, pink peppercorn crème fraiche, crostini
GF*/V

Lentil-Mushroom Sandwich

Lockwood farms egg, dill pickle, tomato
iceberg lettuce, yuzu aioli, brioche bun
choice of frites or green salad
GF*/V

or

Thai Red Curry Fish Cakes

Organic Green Salad
shaved radish, pickled carrot
cilantro-lime aioli
DF

Pot de Crème

bourbon dark chocolate
feuilletine crunch
tonka nib caramel

Suggested Pairings:

Mount Arrowsmith Blonde Ale

Alderlea Pinot Gris