

Lunch Menu “B”

\$66.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Kale & Crisp Prosciutto Salad

toasted almonds, chopped egg, avocado, crème fraiche dressing

Ontario Burrata

tomato consommé, heirloom tomato, grilled endive, pistachio

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

Seared B.C. Ling Cod

corn & chantrelle risotto, salsa verde

Za’atar Rubbed Chicken

Israeli cous cous, almonds, eggplant, smoked yogurt

“1855 Black Angus” 6oz Striploin”

confit potato, celeriac puree, summer squash, chimichurri

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch, toasted meringue

Carrot Chiffon Cake

candied carrot, cream cheese mousse, caramel sauce

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

Shared Platters of Bymark’s House made cookies and biscotti
(\$61.00 per person with this option)