

## **Lunch Menu “B”**

### **\$66.00 per person**

**Warmed Ace Bakery Baguette & Cultured Butter- Additional \$2 per person**

#### **Appetizer**

Choice of:

##### **Salmon Gravlax**

smashed avocado, soft poached egg, salmon caviar  
rye toast, green goddess dressing

##### **Ontario Buffalo Stracciatella**

carrot & beet salad, champagne vinaigrette

##### **Chopped Caesar**

smoked tomato salsa, bacon, focaccia croutons, grana padano

#### **Main**

Choice of:

##### **Steel Head Trout**

squid ink spaetzle, rainbow swiss chard, squash  
cracked olive tapenade

##### **Lemongrass Chicken**

red quinoa, water chestnuts, long bean  
papaya hot sauce, thai dressing

##### **“1855 Black Angus” 6oz Striploin”**

roasted root vegetable, king oyster mushroom  
mustard crème fraiche

#### **Dessert**

Choice of:

##### **Bymark Chocolate Bar**

white & dark chocolate mousse, caramel crunch  
toasted meringue

##### **Caramel Nut Tart**

caramelized pear, toasted meringue, pear yuzu ice

##### **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)**