

Lunch Menu “B”

\$64.00 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, strip bacon
focaccia croutons, grana padano

Main

Choice of:

Pan Roasted Black Cod

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
(\$59.00 per person with this option)