

Lunch Menu “B”

\$66.00 per person

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

Appetizer

Choice of:

Roasted Beet & Kale Salad

maple vinaigrette, goat cheese, julienne apple, crisp garlic

Ontario Burrata

warm sourdough, winter squash, macerated grapes, pumpkin seeds, vincotto

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

Pan Roasted Halibut

red quinoa, chickpea, cucumber salad, citrus salsa

Moroccan Spiced Chicken

couscous, raisins, eggplant, almonds, olive tapenade

“1855 Black Angus” 6oz Striploin”

confit potato, celeriac puree, squash, chimichurri

Dessert

Choice of:

Double Chocolate Chip Warm Skillet Cookie

chocolate crunch, vanilla ice cream, espresso caramel ganache

Caramel Apple Cheesecake

spiced streusel, crisp meringue, candy apple tuile

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)**