

DINE AROUND LUNCH MENU

Enjoy our three course lunch menu for 35 per person

CHOICE OF STARTER:

Northstar Organics Greens

candied hazelnuts, shaved fennel, compressed apples, farmhouse cheddar, apple sake vinaigrette

Cauliflower Velouté

pickled shallots, spiced seeds, hokkaido milk bun

CHOICE OF ENTRÉE:

Tagliatelle Bolognese

classic bolognese sauce, parmesan, parsley

Harvest Grain Bowl

steel cut oat risotto, portobello mushroom, roasted squash, tomatoes, charred kale, garlic vinaigrette

Grilled Chicken Burger

hummus, sundried tomato relish, cucumber, lettuce feta, choice of paprika frites or Northstar Organic Greens

CHOICE OF DESSERT:

Apple Cake

farmhouse cheddar crumble, brandy ice cream, candied apple crisp

Earl Grey Bar

milk chocolate cream
55% dark chocolate + cornflake crunch

SUGGESTED PAIRINGS:

Mount Arrowsmith Brewing Company, Blonde Ale

Laughing Stock Vineyards, Blind Trust Red