

Menu Selections

LUNCHEON MENU

SOUPS

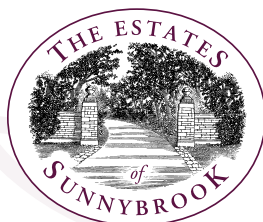
- Puy Lentil & House Smoked Chicken with Chive Cream **\$7.25**
- Low Country Gumbo with Okra & Crab Fritters **\$9.00**
- Roma Tomato & White Lingot Bean with Gremolata & Shaved Padano **\$7.25**
- Curried Sweet Potato with Fried Plantain **\$6.75**
- Fennel & Saffron with Baby Clams & Crème Fraiche **\$8.50**
- Lobster & Chick Pea Bisque with Lemon Cream & Coriander **\$7.50**
- Fire Roasted Tomato & Poblano Pepper with Black Beans & Coriander **\$7.25**
- Asian Prawn Dumpling with Lemongrass & Chilies **\$8.00**

APPETIZERS

- Spinach & Ricotta Ravioli with Basil Tomato Sauce, Shaved Parmesan & Extra Virgin Olive Oil **\$13.00**
- Spiced Grouper Tostada with Jicama Slaw, Coriander & Tropical Fruit Salsa **\$14.00**
- Applewood Smoked Salmon with Walnut Toast, Pickled Onions & Pear Relish **\$15.00**
- Roast Quail with Dried Cherry Filling & Sweet Turnip Purée **\$13.50**
- Seafood Pot with Grilled Octopus, Shrimp, Mussels, Clams, Smoked Sausage & Garlic Crouton **\$19.00**
- Vine Ripened Tomato & Fresh Mozzarella with Organic Olive Oil & Vin Cotti **\$10.00**

SALADS

- Estates "Classic" Tossed Salad Greens with Crisp Julienne Vegetable Garnish **\$7.50**
- Baby Spinach & Blonde Frisée with Brie Fritters & Champagne Pear Vinaigrette **\$8.50**
- Red Lola, Watercress & Endive with Battered Apples & Maple Vinaigrette **\$9.00**
- Endive Salad with Grapes, Crumbled Stilton, Walnut Oil & Verjus **\$13.00**
- Hazelnut Roasted Oyster Mushrooms with Padano & Aged Balsamic Vinegar **\$8.50**
- Romaine Heart Salad with Creamy Roquefort Dressing & Grilled Garlic Croutons **\$9.50**
- Arugula, White Bean, Smoked Chicken & Vine Ripened Tomato with Bacon & Sherry Mustard Vinaigrette **\$13.00**



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ENTRÉES

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|--|---------|--|---------|
| • Barbecue Chicken Supreme with Buttermilk Mashed Potato & Fried Green Tomatoes | \$26.00 | • Lime & Toasted Coriander Infused Half Chicken with Tomato & Smoked Chipotle Sauce, Soft Corn Polenta & Avocado Salsa | \$28.00 |
| • Arctic Char with Apple & Tomato Chutney, Potato Latkes & Buttered Beans | \$26.00 | • Braised Beef Short Ribs with Horseradish Whipped Potato, Roast Young Carrots & Shallots | \$26.00 |
| • Roast Salmon with Rosti Potato, Caramelized Fennel, Baby Carrots & Battered Scallions | \$26.00 | • Veal Osso Bucco with Red Wine Shallot Jus, Yellow Tomato Risotto & Thyme Roasted Vegetables | \$29.00 |
| • Labrador Tea Poached Salmon with Lemon Sunchoke Purée, Trout Caviar & Watercress Cream | \$29.00 | • Tandoori Roasted Pork Loin with Spinach Daal, Baby Basmati Rice, Cucumber Raita & Pappadam Crisps | \$24.00 |
| • Potato Crusted Halibut Fillet with Mustard Lentils & Savoy Cabbage | \$34.00 | • Grilled Flank Steak with Mashed Red Skin Potatoes, Grilled Portabello Mushrooms | \$32.00 |
| • Market Seafood Bouillabaisse with Lobster Medallions & Grilled Fish | \$35.00 | • Petit Beef Fillet with Horseradish Butter, Lobster Potato & Skillet Vegetables | \$35.00 |
| • Salt Cod & Lobster Brandade with Grilled Gulf Shrimp, Potato Crisps & Sautéed Spinach | \$30.00 | | |

