

# Taste of Summer

...in celebration of Food Day Canada, Aug 5<sup>th</sup> 2017

Executive Chef Eric Neaves  
Sous Chef Jonasz Mankiewicz

## Mushrooms on Toast

*grilled rye sourdough, locally foraged chanterelle mushrooms, garlic butter, cured egg yolk, mustard greens*

## Fried Zucchini Blossoms

*ricotta-stuffed and beer battered, smoked marinara sauce*

*wine pairing: 'Big Bang Gris' Sparkling Wine, Big Head Winery, VQA Niagara Peninsula, NV (30z)*

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## Tomato Salad

*heirloom tomatoes, house-made burrata cheese, herb sauce, pea tenders  
niagara baco-noir 'balsamic', croutons, smoked salt*

## Double-stuffed Ravioli

*charred broccolini and woolwich goat's cheese fillings, pepper sauce, baby arugula, pepitas, 'le baluchon' cheese*

*wine pairing: Pinot Grigio 'Cavallone' (Appassimento), Colaneri Estate Winery, VQA Niagara Peninsula, 2013 (30z)*

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## Butter-Roasted 'Nothern Harvest' Salmon

*new potatoes, green beans, brown-butter & celeriac purée, quinoa crumble, garlic scape compound butter*

*wine pairing: Chardonnay 'Bistro', Red Stone Winery, VQA Niagara Peninsula, 2013 (6oz)*

## Ontario Heritage Pork Chop

*grilled bone-in chop, house-made chorizo and potato hash, peppers, onions, kale, corn purée, bacon jus*

*wine pairing: Cabernet/Merlot Blend 'Red', Big Head Winery, VQA Niagara Peninsula, 2016 (6oz)*

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## Cherry Panna Cotta

*lemongrass infused custard, cherry compote, sour cherries, whipped cream, black walnuts*

## Peach-Bluberry Shortcake

*fresh blueberries, peach compote, sweet biscuit, whipped cream, blueberry sauce, toasted honey drizzle*

**\$45 (+tax) per person**

**wine pairings - \$20 (+tax) per person**

*I am continually inspired and amazed by the wealth of amazing produce our local area provides. Some of these ingredients are even from local gardens, including my own! I really wanted to bring fruits and vegetables their proper place, making only 3 of 4 courses strictly vegetarian. It's something that's better for us and for the environment...and I hope you'll agree, leaves you no less satiated or satisfied. This is our third Food Day Canada, and the start of our third year – many thanks for all your support! -Eric Neaves, Executive Chef*