

Sassafras Lunch

**Chef's Feature Soup**

**Caesar Salad**

white anchovies / Parmigiano-Reggiano / cured egg / crouton

**Warm Maitake Mushroom Salad**

chèvre / pear / Treviso / frisée / Parmigiano-Reggiano

**Duck Pâté**

house crisps / pickled blueberry

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**Canadian Atlantic Salmon**

Chilled soba noodle / ginger ponzu dressing / pickled enoki

**Spinach and Ricotta Rotolo**

chestnut sunchoke purée / maitake mushroom / baby kale

**Village Burger**

smoked cheddar / bourbon onion jam / herbed frites

**Leek and Mushroom Agnolotti**

brown butter / hazelnut / Parmigiano-Reggiano

**Harrison Co-op Roast Chicken Breast**

new potatoes / red pepper romesco / Spanish chorizo / cherry tomatoes / olive

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**Flourless Chocolate Bar**

crème fraîche / vanilla ice cream / almond nougatine

**Lemon Crème Caramel**

grapefruit orange salad

**Artisan Cheeses**

truffle honey / walnuts / apricot / house crisps

\$28

Executive Chef Geoff Webb

Sassafras Dinner

**Chef's Feature Soup**

**Caesar Salad**

white anchovies / Parmigiano-Reggiano / cured egg / crouton

**Wellington County Beef Meatballs**

tikka masala / chèvre yogurt / crispy radish

**Warm Maitake Mushroom Salad**

chèvre / pear / Treviso / frisée / Parmigiano-Reggiano

**Tuna & Shrimp Ceviche**

plantain / corn nuts / coconut black rice

**Duck Pâté**

house crisps / pickled blueberry

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**Beverly Creek Farms Braised Lamb Shank**

white bean arugula and fennel ragout / apricot / blistered cherry tomatoes

**Cape D'or Salmon**

crab and corn risotto / shaved radish salad

**Leek and Mushroom Agnolotti**

brown butter / hazelnut / Parmigiano-Reggiano

**Canadian AAA 10oz Beef Striploin**

salsa verde / Brussels sprouts / roasted fingerling potatoes

**Harrison Co-op Roast Chicken Breast**

new potatoes / red pepper romesco / Spanish chorizo / cherry tomatoes / olive

**Spinach and Ricotta Rotolo**

chestnut sunchoke purée / maitake mushroom / baby kale

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**Flourless Chocolate Bar**

crème fraîche / vanilla ice cream / almond nougatine

**Lemon Crème Caramel**

grapefruit orange salad

**Artisan Cheeses**

truffle honey / walnuts / apricot / house crisps

\$43

Executive Chef Geoff Webb