

E I G H T

WINE BAR

APPETIZERS

Tomato Gazpacho \$14

Crab Avocado Salad, Papaya Chili Relish, Crispy Basil, Chive Oil

Crown Salad \$10

Red Oak Leaf Frisee, Baby Lola Rosa, Cucumber, Popcorn Shoots, Sweet Lemon Vinaigrette

BLT Salad \$14

Seared Pork Belly, Tomato Con fit, Romaine Lettuce, Lemon Dressing

Panzanella Salad \$12

C'est Bon Goat Cheese, Garlic Crouton, Grape Tomatoes, Olives, Red Onion, Lemon Basil Vinaigrette

Watermelon and Feta Salad \$11

Watercress, Toasted Hazelnuts, Balsamic Reduction

Carpaccio of Beef \$16

Wild Rocket Salad, Vanilla Poached Pear, Shaved Manchego, Dijon Truffle Vinaigrette

Charcuterie Platter for Two \$21

Niagara Prosciutto, Serrano Ham, Fois Gras Terrine, Duck Riette, Icewine Apple Jam, Fig Chutney

Tuna Tartare \$18

Shaved Vegetable Salad, Crispy Taro Chips, Quail Egg, Sesame Scallion Dressing, Carrot Ginger Emulsion

Duo of Smoked Salmon and Trout \$16

Baby New Potato Salad, Egg Yolk Mousseline, Grain Mustard Crème Fraiche

Mini Beef and Foie Gras Burgers \$18

Toasted Brioche, Apple Wood Smoked cheddar, Crispy Pancetta

Grilled Berkshire Pork Chop and Pork Belly \$25

Cider Braised Cabbage, Cippolini Onions, Golden Baby Beets, Sour Cherry Sauce

Pan Seared salmon Filet \$23

Grain Mustard Spatzli, Asparagus, Maple Soy Butter Sauce

Roast Duck Breast and Confit Duck Leg \$28

Fois Gras and Duck Ravioli, Brussel Sprouts, Truffle Parsnip Puree, Wild Blueberry Sauce

Grilled Beef Tenderloin \$34

Fondant Potato, Grilled Asparagus, Shallot Butter, Sauteed King Oyster Mushrooms, Green Peppercorn Sauce

Grilled Provimi Calves Liver and Sweetbread Fritter \$25

Cippolini Onions, Sauteed Spinach, Roesti Potato, Grain Mustard Cream

Ricotta Gnocchi \$20

Pinenuts, King Oyster Mushrooms, Sage Butter Sauce, Citrus Zest

Grilled New York Striploin \$30

Cauliflower Croquette, Sauteed Asparagus, Crab and Shrimp Hollandaise

Fried Chicken \$19

Fried Cornish Hen, Coleslaw, Potato Salad, Frits

Grilled Tuna \$29

Indian Ratatouille, Crab and Shrimp Ravioli, Micro Green Salad, Coconut Curry Vinaigrette Gloria0520

ENTREES