

lunch express

[CANADIAN COAST TO COAST CUISINE]

CHOICE OF START

Soup of the Day

or

The Unionville Salad

Chef's Blend of Salad | Pomegranate
Prince Edward County Cheese
Almonds | Sherry Vinaigrette

CHOICE OF ENTRÉE

Burger

Prime Rib Burger | Morning Moon Cheese
Slice Tomato | Boston Bibb
Enhancements \$3 each: Bacon | Mushroom
Caramelized Onions

or

Chicken

Chicken Supreme | Potato Gratin
Squash | Mushroom
Broccoli | Truffle Jus

or

Ravioli

Butternut Squash Ravioli
Candied Tomato | Pumpkin Seeds
Arugula | Squash Cream

DESSERT

Panna Cotta

Yoghurt Panna Cotta | Seasonal Berries

\$42/person

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of eight or more, an 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

swift lunch

[CANADIAN COAST TO COAST CUISINE]

CHOICE OF START

Cobb Salad

Romaine | Boiled Egg | Smoked Bacon
Corn Salsa | Chicken | Blue Cheese Dressing
or

Croquette

Pumpkin | Quinoa | Ontario Goat Cheese
Black Garlic Aioli
or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese

CHOICE OF ENTRÉE

Ontario Trout

Wild Rice Pilaf | Pea | Confit Fennel
Pickled Shallots | Buttermilk & Dill Oil
or

Ravioli

Butternut Squash Ravioli | Candied Tomato
Pumpkin Seeds | Arugula | Squash Cream
or

Club

Brioche Bread | Chicken | Bacon
Swiss Cheese | Runny Egg
or

Singapore Pan Fry

Chinese Sausage | Chicken | Shrimp
Julienne vegetables | Curried Egg Noodles
Soy Ginger Glaze

DESSERT

Chocolate

Grand Marnier | Chocolate Ganache
Niagara Pinot Noir Reduction

\$48/person

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swift dinner

[CANADIAN COAST TO COAST CUISINE]

CHOICE OF START

The Unionville Salad

Chef's Blend of Salad | Pomegranate
Prince Edward County Cheese
Almonds | Sherry Vinaigrette

or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese

CHOICE OF ENTRÉE

Ontario Trout

Wild Rice Pilaf | Pea | Confit Fennel
Pickled Shallots | Buttermilk & Dill Oil

or

Risotto

Carnaroli Rice | Mushroom | Parmesan
Black Truffle | Egg Yolk

or

Chicken

Chicken Supreme | Potato Gratin
Squash | Mushroom
Broccoli | Truffle Jus

DESSERT

Panna Cotta

Yoghurt Panna Cotta | Seasonal Berries

\$52/person

Add Hot Appetizer for \$4

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taste of unionville

[CANADIAN COAST TO COAST CUISINE]

1ST

Cheese

Selection of Ontario & Quebec Cheeses
Crackers | Fruit Compote | Grapes

2ND

Octopus

Confit Octopus | Potato | Green Beans
Olives | Cherry Tomato | Romanesco Sauce

or

Carpaccio

Canadian Beef Tenderloin | Truffle Aioli
Watercress | Parmesan

or

The Unionville Salad

Chef's Blend of Salad | Pomegranate | Almonds
Prince Edward County Cheese | Sherry Vinaigrette

3RD

Risotto

Carnaroli Rice | Mushroom | Parmesan
Black Truffle | Egg Yolk

or

Lamb

Ontario Lamb Rack | Smoked Eggplant
Confit Tomato | Charred Zucchini

or

Ontario Trout

Wild Rice Pilaf | Pea | Confit Fennel
Pickled Shallots | Buttermilk & Dill Oil

or

Beef

AAA Ontario Beef Tenderloin | Creamy Mash
Kale | Seasonal Vegetables | Beef Jus

DESSERT

Chef's Signature Dessert

Mango Vodka | White Chocolate Sabayon
Chocolate Nest

\$76/person

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