

lunch express

[CANADIAN COAST TO COAST CUISINE]

CHOICE OF START

Soup of the Day

or

Garden Salad

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

CHOICE OF ENTRÉE

Burger

Prime Rib Burger | Morning Moon Cheese
Slice Tomato | Boston Bibb

or

Chicken

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

or

Vesuvio

Basil Tomato Sauce | Burrata

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 18% 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

Caesar Salad

Romaine | Cherry Tomato | Parmesan
Croutons | Bacon

or

PEI Mussels

Ontario Chardonnay | Creamy Garlic
Fresh Herbs

or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese

CHOICE OF ENTRÉE

Salmon

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

or

Vesuvio

Basil Tomato Sauce | Burrata

or

Club

Brioche Bread | Chicken | Bacon
Swiss Cheese | Free Range 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

Garden Salad

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

or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese

CHOICE OF ENTRÉE

Salmon

Wild Rice Pilaf | Beets | 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

Breaded Calamari

Pesto Aioli | Olive & Tomato Salsa
or

Risotto

Carnaroli Rice | Mushroom | Parmesan
Black Truffle | Egg Yolk
or

Garden Salad

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

3RD

Lamb Shank

Creamy Polenta | Charred Tomato
Mushroom Jus
or

Salmon

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

Beef Tenderloin

Watercress Purée | Duck Fat Potato | Port Demi
or

Chicken

Chicken Supreme | Potato Gratin
Squash | Mushroom | Truffle Jus

DESSERT

Chef's Signature Dessert

Mango Vodka | White Chocolate Sabayon
Chocolate Nest

\$76/person

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