

All Day Menu

Soups & Salads

Onion Soup	\$12
Garlic Crostini, Gruyere, Mozzarella	
Tuna Niçoise	\$17
Baby Gem, Cucumber, Radish, Celery, Black Olive, Green Bean, Soft Egg, Sauce Verte, Balsamic-Tomato Vinaigrette	
Garden Salad	\$14
Chef's Blend of Salad, Sherry Vinaigrette Prince Edward County Cheese	
Caesar Salad	\$16
Romaine, Cherry Tomato, Parmesan, Croutons, Bacon	
Add On For Salad	
Chicken	\$8
Shrimp	\$10
Salmon	\$12

Sandwiches

All sandwiches will be served with Fries or Salad.
Add Truffle Fries \$3.

Club	\$19
Brioche Bread, Chicken, Bacon, Swiss Cheese, Free Range Egg	
Burger	\$22
Prime Rib Burger, Morning Moon Cheese, Slice Tomato, Boston Bibb Enhancements \$3 each: Bacon, Mushroom, Caramelized Onions	
Mushroom Melt	\$18
Light Rye Bread, Medley of Mushroom, Chef's Blend of Cheese	

Main

Vesuvio	\$24
Basil Tomato Sauce, Burrata	
Orecchiette	\$32
East Coast Lobster, Orecchiette Pasta, Young Parmesan	
Salmon	\$36
Wild Rice Pilaf, Beets, Confit Fennel, Pickled Shallots, Buttermilk & Dill Oil	
Chicken	\$34
Chicken Supreme, Potato Gratin, Squash, Mushroom, Truffle Jus	
Beef Striploin	\$34
Fingerling Potato, Chimichurri	
Margarita Pizza	\$19
Homemade Tomato Sauce, Basil, Ontario Mozzarella	
Meat Lover Pizza	\$22
Double Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella	
Butter Chicken	\$29
Homemade Creamy Tomato Sauce, Basmati Rice, Naan, Papadum	
Singapore Market Fry	\$27
Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Soy Glaze	
Sides	
Truffle Fries	\$8
Vegetable of the Day	\$8
Garlic Mash	\$8
Braised Mushroom	\$8

Essence Experience

(Served from 6:00 pm to 10:00 pm)

Pork Belly	\$18
Honey Garlic, Apple Gel, Smoked Barley, Fennel Salad, Flax Cracker, Birch Syrup Raisins	
Strozzapreti	\$32
PEI Mussels, Clams, Fresh Herbs, Cherry Tomato	
Beef Tenderloin	\$39
Watercress Purée, Duck Fat Potato, Port Demi	
Lamb Shank	\$39
Creamy Polenta, Charred Tomato Mushroom Jus	

Desserts

Panna Cotta	\$11
Yogurt Panna Cotta, Seasonal Berries	
Chocolate	\$12
Grand Marnier, Chocolate Ganache, Niagara Pinot Noir Reduction	
Maple	\$12
Canadian Maple Pot De Crème, Bourbon Cream	
Chefs Signature Dessert	\$14
Mango Vodka, White chocolate Sabayon, Chocolate Nest	
The Unionville Cheese Cake	\$10
Chocolate Crumble, Honey Sabayon	
House Churned Sorbet	\$9
3 Scoops, Berries	