

lunch express

[CANADIAN COAST TO COAST CUISINE]

CHOICE OF START

Soup of the Day

or

Unionville Salad

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

CHOICE OF ENTRÉE

Burger

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

or

Chicken

Ontario Chicken | Leeks & Spinach
Potato Gratin | Grainy Mustard

or

Orecchiette

East Coast Lobster | Orecchiette Pasta
Young Parmesan

DESSERT

Panna Cotta

Yoghurt Panna Cotta | Seasonal Berries

\$46/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

Caesar Salad

Romaine | Cherry Tomato | Parmesan
Croutons | Bacon

or

Compressed Watermelon

Avacado | Heirloom Tomato
Feta

or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese

CHOICE OF ENTRÉE

Salmon

Celeriac | Swiss Chard
Fingerling Potato | Bean Salsa

or

Risotto

Carnaroli Rice | Mushroom | Parmesan
Black Truffle | Egg Yolk

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

\$52/person

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Swift Dinner

CANADIAN COAST TO COAST CUISINE



SALAD

Unionville Salad

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



CHOICE OF ENTRÉE

Chicken

Ontario Chicken | Leeks & Spinach | Potato
Gratin | Grainy Mustard

or

Salmon

Celeriac | Swiss chard
Fingerling Potato | Bean Salsa



DESSERT

Maple

Canadian Maple Pot De Crème
Bourbon Cream

\$56/person

Add Hot Appetizer for \$4

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Swift Dinner

CANADIAN COAST TO COAST CUISINE



CHOICE OF START

Caesar Salad

Romaine | Cherry tomato | Parmesan
Crutons | Bacon

or

Onion Soup

Garlic Crostini | Gruyere | Swiss Cheese



CHOICE OF ENTRÉE

Salmon

Celeriac | Swiss Chard | Fingerling Potato
Bean Salsa

or

Beef Short Rib

Mash Potato | Foraged Mushroom Jus

or

Butter Chicken

Homemade Creamy Tomato Sauce
Basmati Rice | Naan | Pappadam



DESSERT

The Unionville Cheese Cake

Chocolate Crumble | Honey Saboyan

\$66/person

Add Hot Appetizer for \$4

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Taste of Unionville

CANADIAN COAST TO COAST CUISINE

First Course

Cheese

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

Second Course

Compressed Watermelon

Avacado | Heriloom Tomato | Feta
or

Beef Carpaccio

Pickled Mushroom | Crunchy Mustard |
Micro Herbs

Third Course

Beef Striploin

Fingerling Potato | Chimichurri
or

Smoked pork chop

Creamy Mashed potato | Crispy onion
or

Chicken

Ontario Chicken | Leeks & Spinach Potato | Gratin
Grainy Mustard
or

Linguini

Shrimp, Babyspinach | Oven-Dried Tomato,
Lemon Alfredo

Dessert

Chocolate

Grand Marnier | Chocolate Ganache |
Niagara Pinot Noir Reduction

\$76/person

Add Hot Appetizer for \$4

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Taste of
Unionville

CANADIAN COAST TO COAST CUISINE

First Course

Cheese

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

Second Course

Mussels

Ontario Chardonnay | Creamy Garlic |
Fresh Herbs

or

Compressed Watermelon

Avacado | Heirloom Tomato | Feta

or

Unionville Salad

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

Third Course

Crab Cake

Meyer Lemon Aioli | Watercress

or

Risotto

Carnaroli Rice, Mushroom | Parmesan | Blacktruffle

Fourth Course

Ontario Lamb Rack

Eggplant Caponata, Carrots | Charred Tomato |
Feta Cheese | Port Jus

or

SeaBass

Cauliflower Duo, Vanilla | Summer Truffle

or

Beef Tenderloin

Watercress Puree | Duck fat Potato | Port Demi

Dessert

Chef's Signature Dessert

Mango Vodka | White Chocolate Sabayon
Chocolate Nest

or

Panna Cotta

Yogurt Panna Cotta | Seasonal Berries

\$88/person

Add Hot Appetizer for \$4

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