

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

Carrot & Chipotle, Fingerling Potato

Swiss Chard

or

Salmon

Wild Rice Pilaf, Pickled Beets, Shallot,

Saffron Beurre Blanc



DESSERT

Panna Cotta

Coconut Panna Cotta | Pineapple

\$62/person

Add Hot Appetizer for \$4

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of six 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 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

Wild Rice Pilaf, Pickled Beats, Shallot,
Saffron Beurre Blanc

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

First Course

Cheese

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

Second Course

Cheesy Arancini

Blistered Tomato Sauce | Shaved Parmesan
or

Crab Cakes

Meyer Lemon Aioli | Watercress

Third Course

Beef Striploin

Fingerling Potato | Chimichurri
or

Smoked pork chop

Creamy Mashed potato | Crispy onion
or

Chicken

Carrot & Chipotle | Fingerling Potato
Swiss Chard
or

Linguini

Shrimp, Baby spinach | Oven-Dried Tomato,
Lemon Alfredo

Dessert

Lemon Honey Cake

Layers of Honey Cake
Sour Cream | Meyer Lemon

\$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

Crispy Pork Belly

Barley, Raisins | Tarragon Mustard Jus | Confit Apple
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

Halibut

Golden Curry | Green Beans | Carrots
Crushed Potate
or

Beef Tenderloin

Potato Galette | Creamy Onion,
Mushroom | Mustard Jus

Dessert

Truffle

Dark Chocolate Sponge | Rum | Hazelnut
Chocolate Foam
or

Raspberry

Raspberry Roulade | Citrus Coconut | Lychee

\$92/person

Add Hot Appetizer for \$4

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