

Dinner

SOUPS & SALADS

SOUP OF THE DAY | 14

ONION SOUP | 15

Garlic Crostini, Gruyere, Swiss Cheese

UNIONVILLE SALAD | 18

Chef's Blend of Salad, Kare Granola®, Ontario Goat Cheese, Niagara Cider Vinaigrette

BABY ARUGULA & FRISSE | 18

Goat Cheese Brûlée, Poached Grapes, Truffle & Maple Vinaigrette

Add Chicken **10** | Shrimp **12** | Salmon (4 oz) **14**

APPETIZERS

CHARCUTERIE & CHEESE | 29

Chef's Selection of Cheese & Artisan Cured Meats, Crisp Bread, Fruit Compote, Marinated Olives

ROASTED CAULIFLOWER | 17

Babaganoush, Pomegranate, Shaved Almond, Smokey Cauliflower

SHISHITO PEPPER | 16

Chef's Spicy Secret Sauce

OCTOPUS | 22

Duck Fat Braised Potato, Orange Segment, Citrus Aioli, Chorizo Seasoning

ASIAN FLARE

SINGAPORE MARKET FRY | 36

Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Ginger Soy Sauce

BOMBAY BUTTER CHICKEN | 36

Traditional Indian Spiced Chicken, Steamed Basmati Rice, Naan, Pappadum

PASTA

EGGPLANT LASAGNA | 34

Eggplant & Sweet Potato

CAVATELLI | 34

House Made Vegetarian Bolognese Sauce, Young Parmesan

RISOTTO | 36

Italian Arborio Rice, Black Onion, 12-Hour Braised Short Ribs

MAINS

SEA BASS | 44

Pan Sear Sea Bass, Puy Lentil, Smoked Tomato, Fish & Chive Jus

TENDERLOIN | 52

AAA Alberta Tenderloin, Mascarpone, Whipped Sweet Potato, Winter Beets, Carrots

VENISON | 54

Winter Chestnut, Maple Roasted Parsnip, Pistachio Dust, Blueberry Jus, Port Reduction

CHICKEN SUPREME | 38

Organic Ontario Chicken Supreme, Smoked Potato & Leek Fondue, Truffle Jus

LAMB | 49

Overnight Braised Lamb Shank, Creamy Polenta, Pickled Shallots, Wilted Spinach

ONTARIO PORK BELLY | 42

Smoked Pork Belly, Salsify, Acorn Squash, Orange Jus

SIDES | 12

Truffle Fries

Creamy Polenta

Herb & Butter Roasted Mushroom

Garlic Green Spinach



CHEF'S SIGNATURE DISH



VEGETARIAN



VEGAN



GLUTEN FREE

Essence of
UNIONVILLE
Executive Chef – Jitin Gaba