

Swift Dinner

SALAD

UNIONVILLE SALAD

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

CHOICE OF ENTRÉE

CHICKEN SUPREME

Sweet Potato, Toripaitan Soup Braised
Gnocchi, Heirloom Carrot, Green Oil

or

ONTARIO PORK BELLY

Asian Inspired Slow Braised Pork Belly,
Garlic Broccoli Rabe, Celeriac Remoulade

DESSERT

PANNA COTTA

Honey Panna Cotta, Summer Red
Raspberry, Cookie Crumble

\$64/PERSON

Add Hot Appetizer for \$4.50

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of 8 or more, a 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.

Essence Flavours

SALAD

CAPRESE

Ontario Burrata, Pangrattato, Grilled Plum, Caramelized Orange Dressing

or

ONION SOUP

Garlic Crostini, Gruyere, Swiss Cheese

CHOICE OF ENTRÉE

CHICKEN SUPREME

Sweet Potato, Toripaitan Soup Braised Gnocchi, Heirloom Carrot, Green Oil

or

ATLANTIC SALMON

Wild Rice Pilaf, Pickled Shallot, Creamy Broccoli, Baby Zucchini

or

SINGAPORE STIRFRY

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

DESSERT

UNIONVILLE CHEESECAKE

Chocolate Crumble, Honey Saboyan

\$68/PERSON

Add Hot Appetizer for \$4.50

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Taste of Unionville

FIRST COURSE

CHEESE

Selection of Ontario & Quebec Cheeses,
Crackers Fruit Compote, Grapes

FAMILY STYLE

SECOND COURSE

ROASTED CAULIFLOWER

Babaganoush, Pomegranate,
Shaved Almond, Smokey Cauliflower

or

GRILLED CALAMARI

Green Romesco, Olives,
Summer Asparagus, Pistachio

THIRD COURSE

STEAK FRITES

AAA Alberta Striploin, Truffle &
Parmesan Fries, Chimichurri

or

SEA BASS

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

or

ORECCHIETTE

East Coast Lobster, Orecchiette Pasta,
Young Parmesan

DESSERT

TIRAMISU

Mascarpone Ganache, Espresso,
Coffee Sponge

or

PANNA COTTA

Honey Panna Cotta, Summer Red
Raspberry, Cookie Crumble

\$78/PERSON

Add Hot Appetizer for \$4.50

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The Real Essence

FIRST COURSE

CHARCUTERIE & CHEESE

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

SECOND COURSE

CAESAR

Andy Boy's Romaine®, Garlic & Parmesan
Dusted Croutons, Canadian Bacon

or

TUNA TARTARE

Sashimi Grade Ahi Tuna, Avocado &
Cucumber Mousseline, Yuzu Aioli

THIRD COURSE

ARANCINI

Quinoa & Rice Arancini, Unionville Farm
Mushrooms, Parmesan, Charred Tomato Sauce

FOURTH COURSE

CHICKEN SUPREME

Sweet Potato, Toripaitan Soup Braised
Gnocchi, Heirloom Carrot, Green Oil

or

LAMB

Ontario Rack of Lamb, Ratatouille,
Chèvre, Mint Salsa Verde

or

AAA TENDERLOIN

Parmesan & Sea Salt Dusted Potato,
Baby Spinach, Pine Nuts, Red Vine Jus

or

ATLANTIC SALMON

Wild Rice Pilaf, Pickled Shallot, Creamy Broccoli,
Baby Zucchini

DESSERT

BROWNIE À LA MODE

Warm Walnut Brownie, Vanilla Ice
Cream, Hot Chocolate Sauce

or

FRUIT BAND

Crème Pâtissière, Puff Pastry,
Summer Seasonal Fruit

\$94/PERSON

Add Hot Appetizer for \$4.50

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