

A Taste of Essence

FIRST COURSE

SPRING SALAD

Chef's Blend of Salad, Summer Strawberry,
Goat Cheese, Red Wine Vinaigrette

SECOND COURSE

CHICKEN PARMESAN

Mozzarella, Pan Seared Green Beans,
Marinara Sauce, Roasted Fingerling Potatoes

or

MAHI MAHI

Garlic & Chive Roasted Asparagus, Arugula Salad

DESSERT

UBE PANNA COTTA

Ube & Coconut, Cacao Nib Crumble

\$64/PERSON

Add Hot Appetizer for \$5.00

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba



A 13% tax will be applied, gratuities extra.

Please inform your server about any dietary restrictions you may have, and our chefs will be pleased to accommodate them.

The Essence Experience

FIRST COURSE

SUMMER ASPARAGUS

Burrata & Grilled Asparagus,
Lemon & Oil Dressing, Balsamic Pearls
or

FRENCH ONION SOUP

Butter Braised Onions, Cognac,
Gruyère Cheese, Thyme Veal Broth

SECOND COURSE

CHICKEN PARMESAN

Mozzarella, Pan Seared Green Beans,
Marinara Sauce, Roasted Fingerling Potatoes
or

SALMON

Corn & Fava Beans Succotash, Baby Zucchini,
Zesty Citrus Sauce
or

SINGAPORE STIRFRY

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

DESSERT

BASQUE CHEESECAKE

Brûléed Fig, Pistachio Crème Anglaise

\$68/PERSON

Add Hot Appetizer for \$5.00

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The Unionville Table

FIRST COURSE

CHEESE

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

SECOND COURSE

CAESAR

Romaine, Canadian Bacon,
Garlic & Parmesan Dusted Croutons,
or

CRAB CAKE

Lump Crab Meat, Shallots, Lemon,
Creole Spiced Mayonnaise

THIRD COURSE

STEAK FRITES

AAA Alberta Striploin,
Truffle & Parmesan Fries, Chimichurri
or

DUCK

Roasted Tomato & Red Pepper Sauce,
Grape & Port Jus, Caramelized Shallot
or

LINGUINE

Shrimp, Clams, Cherry Tomatoes, Béchamel

DESSERT

MATCHA CALAMANSI CAKE

Green Tea Sponge, Calamansi Patisserie Cream
or

UBE PANNA COTTA

Ube & Coconut, Cacao Nib Crumble

\$78/PERSON

Add Hot Appetizer for \$5.00

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The Grand Essence

FIRST COURSE

CHARCUTERIE & CHEESE

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

SECOND COURSE

CHICKEN SOUVLAKI

Tzatziki, Pita Bread

or

STEAK TARTARE

Raw Beef, Shallots, Capers, Gherkins, Mustard,
House Fried Chips

THIRD COURSE

CRAB CAKE

Lump Crab Meat, Shallots, Lemon, Creole Spiced Mayo

FOURTH COURSE

CHICKEN PARMESAN

Mozzarella, Pan Seared Green Beans,
Marinara Sauce, Roasted Fingerling Potatoes

or

DUCK

Roasted Tomato & Red Pepper Sauce,
Grape & Port Jus, Caramelized Shallots

or

TENDERLOIN

French Mash, Green Spinach, Charred Carrot,
Green Peppercorn Jus

or

SALMON

Corn & Fava Beans Succotash, Baby Zucchini,
Zesty Citrus Sauce

DESSERT

CHOCOLATE MOUSSE

58% Dark Chocolate Mousse, Moist Sponge

or

BASQUE CHEESECAKE

Brûléed Fig, Pistachio Crème Anglaise

\$94/PERSON

Add Hot Appetizer for \$5.00

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