

WINTERLICIOUS^{OM}

JANUARY 26-FEBRUARY 8, 2018

Produced by  TORONTO

GLOBE BISTRO - DINNER MENU \$43

Northern Woods Mushroom Consommé

Cabbage, local Swiss cheese, oyster mushrooms (local, vegetarian)

or

Roasted Sunchoke Salad

Variations of celeriac, black truffle, upland cress, celery jus (local, vegetarian)

or

Crispy Pork belly

5 spice pork belly, apple purée, apple radish slaw, miso, rice chips, (local)

or

Albacore Tuna

Haddock croquette, beets, cucumber, lemon aioli, horseradish foam



Globe Choucroute

Braised lamb shank, sausage, pork belly, house sauerkraut, mustard, potatoes, kale chips (local)

or

Rainbow Trout

Curried cauliflower purée, quinoa, pickled carrots, cilantro (local)

or

Tagliatelle

Mushroom Stroganoff, squash, mustard, crème fraîche, black pepper, parsley (local, vegetarian)

or

Wellington County Tri-tip Steak

Smoked butternut squash purée, cider glazed Brussels sprouts, potato crisps, roasted garlic jus (local)

or

Asian Veggie Bowl

Hoisin roasted squash, wild rice, broccoli, red cabbage slaw, sweet potato chips, sesame emulsion, scallions (local, vegetarian)



Pumpkin Cheese Cake

Salted caramel, graham crumb streusel, Chantilly (local, vegetarian)

or

Cranberry Sorbet

Walnut butter, rosemary almond milk "custard" (local, vegan)

or

Milk Chocolate Custard

Hazelnut dacquoise, Niagara cherry preserve (local, vegetarian)

WINTERLICIOUS^{OM}

JANUARY 26-FEBRUARY 8, 2018

Produced by  TORONTO

GLOBE BISTRO - LUNCH MENU \$28

Northern Woods Mushroom Consommé

Cabbage, local Swiss cheese, oyster mushrooms (local, vegetarian)

or

Roasted Sunchoke Salad

Variations of celeriac, black truffle, upland cress, celery jus (local, vegetarian)

or

Crispy Pork belly

5 spice pork belly, apple purée, apple radish slaw, miso, rice chips, (local)

or

Albacore Tuna

Haddock croquette, beets, cucumber, lemon aioli, horseradish foam



Globe Choucroute

Braised lamb shank, sausage, pork belly, house sauerkraut, mustard, potatoes, kale chips (local)

or

Rainbow Trout

Curried cauliflower purée, quinoa, pickled carrots, cilantro (local)

or

Tagliatelle

Mushroom Stroganoff, squash, mustard, crème fraîche, black pepper, parsley (local, vegetarian)

or

Wellington County Tri-tip Steak

Smoked butternut squash purée, cider glazed Brussels sprouts, potato crisps, roasted garlic jus (local)

or

Asian Veggie Bowl

Hoisin roasted squash, wild rice, broccoli, red cabbage slaw, sweet potato chips, sesame emulsion, scallions (local, vegetarian)



Pumpkin Cheese Cake

Salted caramel, graham crumb streusel, Chantilly (local, vegetarian)

or

Cranberry Sorbet

Walnut butter, rosemary almond milk "custard" (local, vegan)

or

Milk Chocolate Custard

Hazelnut dacquoise, Niagara cherry preserve (local, vegetarian)