

# gezellig

## DINNER

... (*gah-zell-ig*) Dutch adj. for convivial, cosy, or nice atmosphere, but also belonging, general togetherness, or time spent with loved ones...

Join us every Sunday evening from 5:30pm-9:00pm for half price bin end bottles.

Executive Chef, Michael Moffatt  
Chef de Cuisine, Chris Wylie  
Sous Chef, Colin Henderson

### STARTERS

grilled corn <b>chowder</b>	9
corn hushpuppy, double smoked bacon, smoked paprika oil <i>Chardonnay Estate, Westcott, Niagara '16</i> 7/12	
gezellig <b>greens</b>	12
butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots, herbed goat cheese, pickled beets <i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i> 6/10	
shrimp <b>spring rolls</b>	15
kimchi, charred pineapple sweet and sour glaze <i>Blanc de Beckta, Cave Spring, Niagara N.V.</i> 7/12	
<b>heirloom tomato</b> salad	13
cherry and field tomato, braised pork belly, rosemary walnuts, feta cheese dill-roasted shallot and sherry vinaigrette, kalamata and roasted garlic tapenade <i>Rosato, Roccafiore, Umbria, Italy '16</i> 6/9	
<b>red snapper</b> ceviche	16
watermelon radish, yam-chipotle and sweet onion puree, cucumber salsa, grapefruit <i>Vouvray, Cuvee de Silex, Fouquet, Loire, France '15</i> 8/12	
salsa verde <b>mussels</b>	14
double smoked bacon, white wine, cilantro <i>Vouvray, Cuvee de Silex, Fouquet, Loire, France '15</i> 8/12	
<b>mezzi rigatoni</b>	16
lamb and beef ragu, soffritto, porcini mushroom, grano padano <i>Chianti, Sinopie, Tuscany, Italy '15</i> 5/8	
artisanal <b>cheese plate</b>	15

### MAINS

<b>gnocchi</b>	27
butternut soffritto, guanciale, sage, brown butter, brussels, shiitake <i>Pinot Grigio, La Tunella, Friuli, IT '16</i> 8/12	
pan roasted <b>halibut</b>	35
haricots, sauce gribiche, parsnip & brown butter puree, leek vinaigrette, potato pave, oyster mushroom <i>Chardonnay Estate, Westcott, Niagara '16</i> 7/12	
za'atar & lemon marinated <b>cornish hen</b>	29
chickpea salad, pickled eggplant, broccoli, pepitas, garlic-sumac yogurt, deep fried halloumi <i>Dolcetto D'Alba, Fennocchio, Piedmonte IT '16</i> 7/11	
grilled Ontario rainbow <b>trout</b>	26
sorrel sauce, morels and chanterelles, onion bacon jam, herbed fingerlings <i>Bourgogne "la Manufacture" Cotes d'Auxerre, France '14</i> 9/15	
pan seared <b>scallops</b>	38
celeriac puree, cauliflower, maple bacon crumble, lemon zest, zucchini purée, duck fat tomato <i>Vouvray, Cuvee de Silex, Fouquet, Loire, France '15</i> 8/12	
bone-in Nagano <b>pork chop</b>	30
collards, succotash, cauliflower purée, caramelized apples, smoked cheddar sugo, jalapeño cornbread <i>Chardonnay Estate, Westcott, Niagara '16</i> 7/12	
<b>striploin</b> steak Diane	32
wild mushrooms, peppercorn sauce, greens, frites <i>Malbec, Altitud Andeluna, Mendoza, AR '14</i> 9/14	