

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 "Rose" Wylie
Sous Chef, Colin Henderson

STARTERS

roasted corn **chowder** 9

aged cheddar hushpuppy, double smoked bacon, paprika infused oil
Riesling, Dolemite, Cave Springs, Niagara, '15 5/8

gezellig **greens** 12

butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots, herbed goat cheese, pickled beets
Sauvignon Blanc/Semillion, Tollgate, Niagara '16 6/9

beef **tartare** 16

parmesan chip, smoked egg yolk bottarga, honey balsamic glaze, crostini
Dolcetto D'Alba, Fennocchio, Piedmonte IT '16 7/11

gravlax salad 13

grilled romaine, crispy capers, spiced sunflower seeds, dill-buttermilk dressing, roasted red peppers, radish
Rose Pinot, Westcott Vinyards, Niagara '16 7/11

red snapper ceviche 16

watermelon radish, yam and chipotle puree, cucumber salsa, grapefruit
Albariño, Castell de Raimat, Catalonia, SP '15 5/9

salsa verde **mussels** 14

double smoked bacon, white wine, cilantro
Gewurztraminer, Mittnacht-klack, Alsace, France '13 7/12

mezzi rigatoni 16

lamb ragu, soffrito, porcini mushroom, herb oil, grano padano
Morellino di Scansano, La Mozza, Tuscany, IT '15 8/12

artisanal **cheese plate** 15

MAINS

spring **gnocchi** 27

spring garlic and ramp pesto, green peas, grilled zucchini, broccoli florets, kale, ricotta, pine nuts, shimeji mushrooms
Sauvignon Blanc/Semillion, Tollgate, Niagara '16 6/9

maple and sake marinated **lingcod** 33

red camargue rice, lion's mane-honey-shiitake mushrooms, radish, snap peas, pickled scapes citrus-soy hollandaise, crispy leeks, chive oil
Rose Pinot, Westcott Vinyards, Niagara '16 7/11

za'atar & lemon marinated **cornish hen** 29

chickpea salad, pickled eggplant, broccoli, roasted garlic-sumac yogurt, deep fried halloumi
Morellino di Scansano, La Mozza, Tuscany, IT '15 8/12

grilled Ontario rainbow **trout** 26

sorrel sauce, morels and chanterelles, onion bacon jam, herbed fingerlings
Dolcetto D'Alba, Fennocchio, Piedmonte IT '16 7/11

pan seared **scallops** 38

celeriac puree, cauliflower, maple bacon crumble, candied lemon, zucchini, duck fat tomato
Sauvignon Blanc/Semillion, Tollgate, Niagara '16 6/9

roasted **pork loin** 28

collards, succotash, cauliflower purée, caramelized apples, smoked cheddar sugo, jalapeño corn bread
Riesling, Dolemite, Cave Springs, Niagara, '15 5/8

marinated **flank steak** & frites 32

grilled peach salsa, mushroom, kale, bok choy, grilled red onion, lime & smoked paprika aoli
Malbec, Altitud Andeluna, Mendoza, AR 6/9