



Lunch Menu

Starters

Daily Soup

-16-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread

-21-

Pingue's 24 Month Aged Prosciutto, Burrata, Roasted Lemon Vinaigrette, Arugula

-24-

Local Salad Greens, Banyuls Vinaigrette, Candied Pecans & Blue Cheese

-18-

Seared East Coast Scallops, Guanciale, English Peas, Chives

-28-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

"Fish & Chips" Beer Battered Lake Huron Whitefish, Frites, Buttered Peas, Tartar Sauce

-26-

Tagliatelle, Wild Mushrooms, Tarragon Cream, Poached Egg, Pecorino

-29-

Pork Schnitzel, Lemon Fennel Slaw, Caper & Mustard Seed Brown Butter

-30-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese

-42-

Beef Tenderloin, Truffle Potato Purée, Crispy Shallots, Sauce Bordelaise

-50-

Pan Seared Salmon, Leeks & Clams, Fingerling Potato

-34-

Dessert

Quiet Acres' Raspberries, Whipped Vanilla Panna Cotta, Meringue, Raspberry Sorbet

-14-

Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

-14-

Selection of Housemade Sorbets

-12-

Vegan options available upon request

This menu contains allergens including nuts and shellfish. Please inform your server of any dietary concerns