

DINNER MENU



SOUP



Butternut squash, Chestnut and Pear Soup | V | with crème fraîche | GF | VG | 16

SALAD



Villa Cornelia Caesar Salad – with Bacon, Croutons and Shaved Parmesan | GF | VG | V | 17

APPETIZER



Roasted Vegetable Salad

Beet, Sweet Potato, Carrots, Walnut, Dry Cranberries, | V | Blue Cheese | GF | VG | 17

Cassolette d'escargots à la Normande

Mushroom, Bacon, Cider, Garlic, Parsley, Shallots, Crème | 17

Charcuterie Board

Chicken liver Pâté brûlée, Pork Rillettes, Pickle, Dry Sausage | 20

Ricotta Gnocchi

With roasted Butternut Squash, Mushroom, Brussels Sprouts | VG | Chorizo | 16

ENTRÉE



Poulet au Riesling

Braised Chicken legs with Mushroom, Pearl Onion, and Carrots,
in a Riesling Velouté, served with Homemade Pasta (3 pc) | 35

Pickerel

Pan served Lake Erie Pickerel, Shrimps, Pepper basquaise,
Fingerling Potatoes, Baby Kale and Carrots with Saffron Sauce | 40

Duck Leg Confit

Jerusalem Artichoke Gratin like my Grandmother, Carrot purée, glazed quince, and mustard sauce | GF | 40

Individual Salmon Coulubiach

Baked in puff pastry with rice, mushroom, spinach, black olive, served with herbs beurre blanc | 39

Seared Beef tenderloin

Served with Pomme Pavé, sauteed Brussels Sprouts with Bacon, and Mushroom in a Tarragon sauce | GF | 45

DESSERT



Crème Brûlée with Fresh Fruit | GF | VG | 12

Citrus Cheesecake with Berry Coulis | VG | 12

Apple Tarte Tatin served with homemade vanilla ice cream (15 min) | VG | 12

V = VEGAN | VG = VEGETARIAN | GF = GLUTEN-FREE