

PRIX FIXE DINNER



Choose One (1) Appetizer, One (1) Entrée, and One (1) Dessert

Available Wednesday from 5PM until 7PM

50.00 plus tax and gratuity

APPETIZER



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

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

Roasted Vegetable Salad

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

Cassiolette d'escargots à la Normande

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

Charcuterie Board

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

Ricotta Gnocchi

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

ENTRÉE



Poulet au Riesling

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

Pickerel

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

Duck Leg Confit

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

Individual Salmon Coulis

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

Seared Beef Tenderloin | Surcharge | 10

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

DESSERT



Crème Brûlée with Fresh Fruit | GF | VG

Citrus Cheesecake with Berry Coulis | VG

Apple Tarte Tatin served with Homemade Vanilla Ice Cream (15 min) | VG

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