

DINNER MENU

APPETIZER

Mixed Green Salad with Dijon Mustard Vinaigrette, Dried Cranberry, Walnut, Green Apple, Shallots
| GF | V | VG | 14

Villa Cornelia Caesar Salad – with Bacon, Croutons and Shaved Parmesan | 16

Open Face Ravioli with Sauteed Snails, Garlic, Parsley, Oven-dried Tomatoes, Leeks in a Brie Sauce | 16

Warm Mushroom Salad with Green, Balsamic Reduction | GF | V | VG | 16

Ontario Corn Soup with Crème Fraiche and Popcorn | GF | V | VG | 14

Caramelized Onion and Green Onion, Anchovy, Thyme Pissaladière | V | 15

ENTRÉE

Ricotta Gnocchi à la Puttanesca, Black Olives, Garlic, Capers, Anchovies, Chili Flakes in Tomato Sauce | 30
(Without Anchovies | VG)

Lightly Smoked and Seared Lake Erie Pickerel, Sicilian Caponata, Broccolini, Black Olive Sauce | GF | 34

Pan-Seared Beef Tenderloin, Potato Gratin with Blue Cheese, Fricassee of Mushroom, Bacon, Baby Carrots,
Red Wine Sauce | GF | 45

European Bass Paupiette Dieppoise, stuffed with Shrimp Mousse Broccoli Purée, Shallots Tatin, Baby Carrots,
Mussels Sauce | GF | 34

Homemade Fettuccini Pasta served with Braised Lamb Shank, Confit Garlic, Oven-dried Tomatoes, Parmesan | 28

½ Cornish Hen Roasted, served with Braised Cabbage and Bacon, Broccolini, Chateaubriand Sauce | GF | 32

DESSERT

Traditional Crème Brulé with Fresh Fruit | GF | 12

Tarragon and Peach Gazpacho with Chocolate Crèmeux, Fruit | GF | 12

Sorbet GF | V | VG | 12

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