

DINNER MENU

APPETIZER

Cauliflower Soup, Smoked Salmon Toast, Green Oil | 15

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

Fricassée of Snails, Mushrooms, Sauce Bordelaise, Herbs and Parmesan Tart | 17

Garden Salad with Cucumber, Radish, Caramelized Peas, Dijon Mustard Vinaigrette | GF | V | VG | 15

Foie Gras au Torchon, Ontario Rhubarb and Strawberry Compote with Spice Bread | 19

Havanaise Salad with Fresh Asparagus, Cucumber, Poached Shrimp, Cucumber Mayonnaise | GF | 18

Warm Octopus, Chorizo, Potato Salad, Cherry Tomato, Basil, Capers, Olive Oil | GF | 17

ENTRÉE

Ricotta Gnocchi Piemontaise, Sautéed Mushrooms, Spinach, Cherry Tomato, Parsley, White Wine Cream Sauce | 31

Pan-Seared European Bass with Basil Mashed Potatoes, Smoked Carrot Purée, Asparagus, White Wine Sauce and Herb Oil | GF | 38

Braised Arctic Char à la Puttanesca, Rice Pilaf with Fresh Peas, Baby Carrots | GF | 40

Beef Tenderloin with Sautéed Fingerling Potatoes, Roasted Cauliflower, Baby Carrots, Four Peppercorns and Mushroom Sauce | GF | 47

Chicken Suprême Roasted with Shiitake Mushrooms, Bacon, Wilted Kale, Buttery Mashed Potato, Coffee Sauce | GF | 35

Homemade Fettuccini served with Sautéed Shrimps, Garlic Sausage, Wilted Spinach, Alfredo Sauce | 36

Crispy Duck Leg with Potato and Sweet Potato Gratin, Asparagus, Baby Carrot, Sauce Bigarade | GF | 44

DESSERT

Traditional Crème Brûlée with Fresh Fruit | GF | 12

Citrus Cheesecake, Sautéed Black Berries, Fruit Coulis | 12

Assortment of Homemade Sorbet | GF | V | VG | 12

Dessert Special – Ask your server

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