

Special Lunch Menu

(pre-chosen, choice of two)

~ First Course ~

Hearty Soup of the Day

Caesar Salad

romaine hearts, twice smoked bacon, shaved Parmesan, lemon garlic aioli, caper vinaigrette and olive oil croutons

Baby Organic Greens

with toasted pumpkin seeds and grainy mustard vinaigrette

Roasted Beet Salad with Sleeper's Arugula,

crushed hazelnuts, orange, house made ricotta and shallot vinaigrette

Idlewyld Inn House Smoked Salmon

with apples, watercress and horseradish cream

Roasted Onion Tart

with truffled brie fondue and proscuitto

~ Second Course ~

Pulled Pork Sandwich

with Cider barbecue sauce & creamy cole slaw, served with sea salt and parsley potatoes

Roasted Portobello Mushroom Sandwich

with oven dried tomato, smoked paprika aioli and chevre, served with baby organic greens

"Pastrami" Steak Sandwich

on rye bread with creamy mustard dressing, apple and celery root slaw and mixed pickles

Quiche of the Day served with baby organic greens

Local Mushroom Ristotto with porcini crema and parmigiano

Market Fresh Catch of the Day

our house prepared market fresh selection from the sea

Roasted Chicken Breast

on a wheat berry, lentil & spinach salad with roasted beets and creamy goat cheese dressing

Savoury Lunch Pie of the Day with baby organic greens

~ Third Course ~

Classic Crème Brule

Dark Chocolate and Almond Tort

with chocolate fudge and malted milk chocolate crema

Caramelized Apple with Gingerbread Pudding

walnut crunch and honey vanilla ice cream

Citrus Trifle

with caramel and wild blueberry preserve

Coffee or Tea

\$30 per person, applicable taxes and gratuities are not included.