

# Edible Essex County

*Culinary Creations using the Finest Grown Food  
From Essex County and Surrounding Area*  
Available after 4:30 p.m.

## Great Beginnings

### **Gnocchi Trio 9**

Double smoked bacon, local Porcini, Portobello and Cremini mushrooms and spinach served atop sautéed roasted garlic gnocchi finished with a balsamic reduction and fresh parmesan cheese.

*Recommended wine pairing; Aleksander Estate 2008 Chambourcin*

### **Maple Bacon Scallops 12**

Four sea scallops wrapped in double-smoked bacon, finished with a local maple syrup glaze and served atop fresh mixed field greens.

*Recommended wine pairing; Sprucewood Estate 2008 Barrel Reserve Chardonnay*

### **Veal Chimichurri 11**

Pan seared veal medallions, topped with Leamington smoked Roma tomato salsa, butter poached Highline Mushrooms and finished with home grown herb Chimichurri sauce, served with crisp French baguette.

*Recommended wine pairing; Muscedere 2008 Baco Noir*

### **Roasted Beet Salad 8**

Essex County roasted beets, mixed field greens, local hearts of Romaine, Goat cheese, toasted pecans in Mephisto's Oak Aged Balsamic vinaigrette.

*Recommended wine pairing; Muscedere Vineyard 2008 Riesling*

## Main Events

### **Osso Bucco 22**

Braised veal shank, local carrot, onion and celery in a rich merlot demi-glace, served atop creamy risotto.

*Recommended wine pairing; Viewpoint Estate 2001 Cabernet Merlot*

### **Beef Tenderloin 30**

8 oz pan roasted beef tenderloin topped with a local mushroom gratin, served with local garlic whipped potato and local seasonal vegetables. Add four grilled prawns \$5

*Recommended wine pairing; Colchester Ridge Estate 2007 Cabernet Franc*

### **Lake Erie Pickerel 26**

Pan fried local pickerel finished with mildly spiced pumpkin butter sauce accompanied with local carrot and squash, served atop Kafir lime rice.

*Recommended wine pairing; Mastronardi Estate 2006 Pinto Grigio*

### **Supreme of chicken 22**

Supreme of chicken filled with Porcini mushroom and sage bread stuffing, served on a local potato latke topped with mascarpone cheese and seasonal vegetable, finished with a maple peppercorn reduction.

*Recommended wine pairing; Pelee Island 2008 Pinot Noir*

### **Creole Seafood Ravioli 25**

Open face fresh local made pasta ravioli topped with sautéed Crawfish tails and Black Tiger prawns, local sweet onion, bell pepper and celery in a Creole butter sauce, accompanied by toasted Crostini.

*Recommended wine pairing; Colio Estate 2009 Moonlight White*

## Desserts

### Crème Brule 7

*Velvety crème Brule finished with a candied topping, Ask your server for the flavour of the day.*

### Apple Plat 7

*Local tart apple baked in a cream cheese pastry, topped with a sweet cinnamon buttery crumble, served warm with vanilla bean ice cream*

### Chocolate Bowl for Two 10

*Decadent warm chocolate fudge cake, covered with rich caramel sauce, served with vanilla bean ice cream, topped with whipped cream and topped with a maraschino cherry.*

## Coffees Specialties

Espresso 3

Cappuccino 4

Irish Coffee (2 oz) 8

*Irish Whiskey, Bailey's*

Blueberry Tea 8

*Ameretto, Grand Marnier*

Winter Storm (2 oz) 8

*Kahlua, Bailey's, Sambuca, Frangelico, Cointreau*

Latte 5

Mephisto's Mocha 6

Spanish Coffee (2 oz) 8

*Kahlua, Amber Rum, Brandy*

Chocolate Monkey 8

*Bailey's Crème de Cacao, Crème de Banana*

B52 8

*Kahlua, Bailey's, Grand Marnier*

## Port, Aperitifs & Ice Wine

Noval Port 8

Taylor Fladgate 10 year Tawny 6

Fonseca Bin No. 27 Reserve 4

Rossi D'Asiago Limoncello 6

Courvoisier Cognac 8

St Remy Brandy 6

Bottega Grappa 6

*Mastronardi Estate Ice Wine 12*

*Aleksander Estate Fruit Wine 8*