casual fine dining on campus

Tuesday, July 3 through Friday, July 6, 2012 served from 11:30 am to 2:00 pm



Celebrate Canada!

Wild Mushroom Soup

... garnished with thyme oil & a savoury walnut fritter \$6.95

Baby Spinach Salad

... tossed in maple yoghurt dressing with dried cranberries, fresh blueberries, mandarins & pumpkin seeds \$8.95

Sweet Pea Falafel

... with grilled Portobello, chive crème fraîche & almond fennel pistou \$14.95

Asparagus & Gruyere Tart

... with arugula strawberry salad, vanilla balsamic vinaigrette \$13.95

Local Roasted Duck Breast

... over crab fried rice with sweet corn sauce \$16.25

Oakridge Acres Angus Beef Burger

... seasoned with roasted garlic & fresh herbs topped with old Canadian cheddar & Ontario wild boar bacon, accompanied by Yukon Gold fries \$14.25

Grilled Wild Pacific Salmon

... on a bed of watercress, sorrel & heirloom beets with black currant vinaigrette \$16.25