

PRIX FIXE MENU LUNCH - \$23 PER GUEST

plus taxes and gratuity

With Suggested Drink Pairings*



Appetizer

Seasonal Soup [vegan/local] | Daily inspired

Vineland Estates, Sauvignon Blanc

Kale Salad [vegetarian/local] | With walnut dressing, blue cheese and pickled onions

Vineland Estates, Sauvignon Blanc

Potato Croquettes [local] | Daily inspired croquette, with house gravy and pickled mustard seeds

SteamWhistle, Pilsner

Entrée

Beef Burger [local] | Mac sauce cheese whiz, homemade brioche bun, house cut fries, sweet onion dip

Tawse Winery, Cabernet-Merlot

Smoked Chicken Pasta [local] | Spicy yellow pepper sauce, house smoked chicken, cilantro, fresh cheese

Karlo Estates, Chardonnay

Beet and Squash Salad [vegan/local] | Malted wheat berries, roasted beets and squash, cranberry gravy, fresh herbs

Vineland Estates, Gewurztraminer

Dessert

Sour Cherry Cake [vegetarian] | With lemon sour whip cream

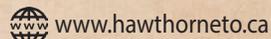
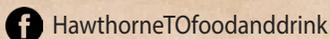
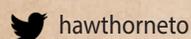
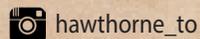
Henry of Pelham, Icewine

Double Chocolate Cake [vegetarian/gluten free] | With hidden lucky coin

Henry of Pelham, Icewine

Coconut Milk Bread Pudding [vegan] | With sea buckthorn berries

Henry of Pelham, Icewine



Hawthorne Food and Drink is the Social Enterprise Restaurant of The Hospitality Workers Training Centre. HWTC is a non-profit organization dedicated to providing free training & placement for people in need of skills and employment. To learn more, visit our website: www.hawthorneto.ca. The restaurant uses local, seasonal and sustainable ingredients to create a farm-to-fork city experience – supporting Ontario while celebrating Toronto.

Sorry, no substitutions possible on prix fixe menu

*Drink charges are separate

WINTERLICIOUS™
JANUARY 26-FEBRUARY 8, 2018

Produced by TORONTO

PRIX FIXE MENU **DINNER - \$33** PER GUEST

plus taxes and gratuity

With Suggested Drink Pairings*



Appetizer

Potato Croquettes [vegetarian/local] | Daily inspired croquette, with house gravy and pickled mustard seeds

Steam Whistle, Pilsner

Kale Salad [vegetarian/local] | With walnut dressing, blue cheese and pickled onions

Vineland Estates, Sauvignon Blanc

Chicken Wings[local] | With house hot sauce and fermented chillies with fresh herbs

Steam Whistle, Pilsner

Entrée

Pork Schnitzel [local] | Warm winter salad with chorizo, breaded pork cutlet, garlic potato wedges

Angel's Gate Sussreserve Riesling

Poached Trout [local/gluten free] | Port Stanley poached trout, herbed rice, chillies, tumeric pickled egg, fresh herbs, lime fish sauce

Norman Hardie Riesling

Beet and Squash Salad [vegan/ local] | Malted wheat berries, cranberry gravy, roasted beets and squash with fresh herbs

Vineland Estates Gewürztraminer

Dessert

Sour Cherry Cake [vegetarian/local] | With lemon sour whip cream

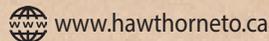
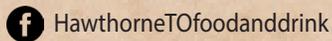
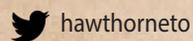
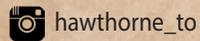
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