

PRIX FIXE MENU



LUNCH - \$23 PER GUEST | WITH SUGGESTED DRINK PAIRINGS*
plus taxes and gratuities

Appetizer

Watermelon and Strawberry Salad | Cubes of watermelon, sliced strawberries with a raspberry vinaigrette. (vegan/local)

*Angels Gate Sussreserve Riesling**

Kale Salad | Avocado, strawberry & goat cheese. (vegetarian/local/ gluten free)

*Sandbanks Rosé (*Vidal, Pinot Noir, Gamay, Muscat Blanc)**

Potato Croquettes | Potatoes, sun dried tomatoes, panko bread crumbs and sweet chili sauce. (local)

*Hawthorne's House Made Radler**

Entrée

Mini Beef Sliders | Local beef, house-made cheese whiz, house greens or hand-cut fries. (local)

*Tawse Cabernet-Merlot**

Chicken Stir Fry | Maple Lodge Farms chicken, seasonal vegetables with hoisin sauce & jasmine rice. (local)

*Vineland Estates Sauvignon Blanc**

Shrimp Flatbread | Jerk barbeque sauce, mozzarella and cheddar cheese mix with nut free pesto.

*Chateau des Charmes Unoaked Chardonnay**

Lambton Beets | Roasted beets, baked squash & malted wheat berries served with a cranberry sauce. (vegan/local)

*Angels Gate Sussreserve Riesling**

Dessert

Sour Cherry Cake | With lemon scented whipped cream. (vegetarian/local)

*Henry of Pelham Icewine**

Bread Pudding | Hazelnut Flavoured. (vegetarian)

*Henry of Pelham Icewine**

Oatmeal, Hazelnut and Granola Balls | Strawberry and peach with caramel sauce. (local/vegan)

*Henry of Pelham Icewine**

Sorry, no substitution. Drink charges are separate. Please make your server aware of any dietary restrictions.

SUMMERLICIOUS
JULY 6 - 22, 2018

Produced by  TORONTO

Hawthorne Food & Drink is the social enterprise arm of the Hospitality Workers Training Centre (HWTC), a non-profit organization dedicated to the training and placement of people in need of skills and employment. HWTC's program participants are provided free training at Hawthorne. Profit from the restaurant is reinvested into its programs. For more information, please visit www.hawthorneto.ca



PRIX FIXE MENU*

DINNER - \$33 PER GUEST | WITH SUGGESTED DRINK PAIRINGS*

plus taxes and gratuities



Appetizer

Daily Inspired Soup | Made fresh with local ingredients. (vegan/local)

Kale Salad | Avocado, strawberry & goat cheese. (vegetarian/local/ gluten free)

*Steam Whistle Pilsner**

Potato Croquettes | Potatoes, sun-dried tomatoes, panko bread crumbs and sweet chili sauce. (local)

Sandbanks Rosé (Vidal, Pinot Noir, Gamay, Muscat Blanc)*

Coconut Shrimp | Sweet chili sauce and baby greens.

*Black Bellows White**

Entrée

Lambton Beets | Roasted beets, baked squash & malted wheat berries served with a cranberry sauce. (vegan/local)

*Angel's Gate Sussreserve Riesling**

Baked Salmon | Creamy mashed potatoes and seasonal vegetables. (local)

*Tawse Chardonnay**

Shrimp Linguini | Sautéed shrimp, shitake mushroom, Niagara wine, cherry tomatoes and asiago cheese.

*Chateau des Charmes Un-Oaked Chardonnay**

6 oz. Ontario Wellington County Striploin | Served with potatoes and seasonal vegetables. (local)

*Tawse Cabernet**

Dessert

Sour Cherry Cake | With lemon scented whipped cream. (vegetarian/ local)

*Henry of Pelham Icewine**

Bread Pudding | Hazelnut Flavoured. (vegetarian)

*Henry of Pelham Icewine**

Oatmeal, Hazelnut and Granola Balls | Strawberry and peach with caramel sauce. (local)

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