

RUNDLES



SOPHISTO BISTRO

\$49.50 INCLUDES ONE APPETIZER AND ONE MAIN DISH.

\$62.50 INCLUDES ONE APPETIZER, ONE MAIN DISH, AND ONE DESSERT.

COFFEE OR TEA, WINE, TAXES, AND SERVICE ARE EXTRA.

APPETIZERS

A sampling of RUNDLES' CHARCUTERIE which includes cured meat and various types of sausage, pickles, and mustard

ORGANIC HEIRLOOM TOMATO SALAD with arugula, toasted bacon and breadcrumb crumble, and balsamic vinaigrette

ROASTED GOLDEN and RED BEETROOT and FRESH SHEEPS'-MILK CHEESE with roasted pumpkin-seed vinaigrette

SMOKED TROUT TARTARE with pickled vegetables and wasabi mayonnaise

DUNGENESS CRAB with AVOCADO yellow pepper salsa, and a spicy sea urchin sauce

LOBSTER BISQUE and salt cod croquettes

MAIN DISHES

VEGETARIAN, GRILLED EGGPLANT in the style of Capri (here, filled with sweet piquillo peppers, and Monforte fresh pecorino), wild purslane, and pesto

PAN-FRIED PICKEREL risotto with zucchini, lime, and roasted garlic; and chorizo broth

SHRIMP and PORK BELLY DUMPLINGS and shiitake, in a star anise-flavoured bouillon

SMOKED CHICKEN SALAD with tomato, sweet pepper and garlic salsa, roasted corn, and grilled Belgian endive

BRAISED SHORT RIBS of BEEF garnished with fingerling potatoes and bacon, white turnips, yellow zucchini, and horseradish cream

HANGAR STEAK with a kimchi and mustard seed pureé, and fried potato confit

BONE-IN, ONTARIO ANGUS RIB STEAK dry-aged for 30 days; potato pavé (cobblestone shaped, pan-roasted), and Parmesan-dusted Florence fennel braised in olive oil

FOR TWO PERSONS ONLY, SUPPLEMENTARY CHARGE \$15 **PER PERSON**

DESSERT

CANADIAN, UNPASTEURIZED MILK CHEESES
with Rundles' crackers, and walnut and raisin bread

BECAUSE THESE CHEESES ARE BEST ENJOYED WHEN THEY ARE AT ROOM
TEMPERATURE, PLEASE ORDER THEM WHEN YOU ORDER YOUR DINNER,
SO THAT THERE IS TIME FOR US TO BRING THEM TO THEIR OPTIMUM FLAVOUR.

CHOCOLATE and MASCARPONE SUNDAE
with mango and passion fruit

A SEASONAL, FRESH FRUIT DESSERT
to be announced

GLAZED, DOUBLE LEMON TART and orange sorbet

COFFEE OR TEA 3.00 ESPRESSO 3.50

BISTRO BUBBLY

HINTERLAND, ROSÉ SPARKLING, 2009
PRINCE EDWARD CO.

Jonas & Vicki's sparkling Rosé features a persistent mousse, with clean, fresh, and focused fruit on the nose and palate (cherry and strawberry), with the slightest touch of brioche and toast which has quickly become the hallmark of the Hinterland style.

FLUTE 13.00

BISTRO WHITE

ROSEHALL RUN, 'SULLY' BLANC, 2010
PRINCE EDWARD CO.

Dan Sullivan's eclectic blend of Riesling, Chardonnay, Muscat, and Ehrenfelser. Floral, and lots of tree fruit like apricot and green apple on the nose; on the palate, lovely lemony fruity flavour with honey and mineral notes.

BISTRO RED

ROSEHALL RUN, 'SULLY' ROUGE, 2010
PRINCE EDWARD CO.

Dan's summery blend of Cabernet Franc, Gamay, Pinot Noir, and Syrah. Look for lively aromas and flavours of mixed field berry, white pepper, and a whiff of oak. It's medium bodied, nicely textured, and sports a fruity, lengthy finish.

GLASS	1/4 LITRE	1/2 LITRE	BOTTLE
10.00	14.00	25.00	36.00