



FALLICIOUS

October 13 - November 13

Sunday - Friday | Dinner Only

THOLOS RESTAURANT

A Greek-Mediterranean Experience

2 Course Prix Fixe - \$39.99 / Person

3 Course Prix Fixe - \$44.99 / Person

APPETIZERS

Harvest Rokasalata

Arugula | Frisee | Roasted Butternut Squash | Cranberry | Pecan | Goat Cheese | Late Harvest Honey Vinaigrette

Anchovy Bruschetta

House Sourdough | Vine-Ripened Cherry Tomato | Shallot | Ontario Garlic | Fine Herbs | Cretan Olive Oil

Kolokithokeftedes

Zucchini Fritters | Fine Herbs | PDO Feta | Dill and Serrano Yogurt

Grilled Sardines

Santorini Fava | Lemon | Sea Salt | Cretan Olive Oil | Fine Herbs

ENTRÉES

Porcini Mushroom Penne

Forest Mushroom | Shallot | Roasted Squash | Pecan Crumble | Porcini Crème | Fine Herbs Truffle Chili Crunch

Prime-Cut Pork Brizola

12oz Porterhouse | Lemon Roasted Potato | Roasted Butternut Squash | Leek & Apple Chutney

Blackened Rainbow Trout

Pan Seared Fillet | Lemon Couscous | Brussel Sprout & Double Smoked Bacon Fricassee | Caper Lardo Lemon

DESSERTS

Cocoa-Kissed Chocolate Cake

Cherry Preserve | Kirsch Pressed Yogurt

Milopita

Greek Yogurt & Apple Cake | Pear Compote

Traditional Baklava

Sweet Walnut Crumble | Collingwood Honey | Golden Phyllo