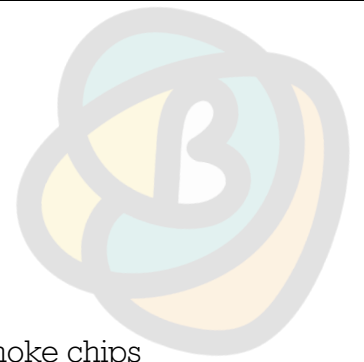


Bloom



1st

C 0.68
kg CO₂e

Smoked Duck Prosciutto Salad

House smoked duck breast, black garlic aioli, frisée & pear salad, breakfast radish, Devil's Rock blue cheese, tarragon vinaigrette, sunchoke chips

B 0.32
kg CO₂e

Honey Roasted Beets

Wildflower honey, candied pecans, beet greens, crisp apple, horseradish cream, beet chips, puff pastry crisps

B 0.42
kg CO₂e

Sweet Potato & Cheddar Perogies

Compressed apple, chive sour cream, maple glazed bacon, garlic chips, crispy sage

2nd

C 0.97
kg CO₂e

Herb Roasted Chicken Supreme

Smashed mini potatoes, fresh zucchini salad, toasted walnuts, herb puree, roasted chicken jus

D 2.34
kg CO₂e

Braised Lamb Shoulder Roulade

Butternut squash puree, rapini, cherry tomato, roaster celeriac, watercress, pickled carrots, pumpkin seeds

C 1.32
kg CO₂e

Maple Glazed Pickerel

Lake Erie pickerel, parsnip & fennel puree, confit fingerling potatoes, roasted oyster & chestnut mushrooms, bacon & mushroom broth, pickled honey mushrooms, parsnip chips

B 0.64
kg CO₂e

Stuffed Eggplant

Roasted eggplant & tomato, wilted spinach, wheatberries, apple, fior de latte, arugula & fennel salad, pickled red onion, toasted almonds

3rd

C 0.78
kg CO₂e

Flourless Chocolate Torte

Dark chocolate cake, toasted almonds, salted vanilla ice cream, white chocolate curls, pickled Ontario cherries

B 0.14
kg CO₂e

Panna Cotta Trio

Mango, berry & vanilla panna cotta, raspberry gel, coconut tuile

C 0.53
kg CO₂e

Sticky Toffee Pudding

Bourbon caramel, crème anglaise, salted black peanuts, chevre, green apple, spiced apple preserve

Carbon labelled by  Klimato

Lunch {11am-2pm}

2 Course \$30

3 Course \$37

Dinner {5pm-8pm}

2 Course \$33

3 Course \$37

To rate the dishes, we calculate their carbon intensity, that is the CF value of the dish normalized to 400g. Depending on the carbon intensity, the dish is then rated based on:

Very Low (A) < 0.40 kg CO₂e

Low (B) 0.40 kg CO₂e ≤ CI < 0.90 kg CO₂e

Medium (C) 0.90 kg CO₂e ≤ CI < 1.80 kg CO₂e

High (D) 1.80 kg CO₂e ≤ CI < 2.60 kg CO₂e

Very High (E) ≥ 2.60 kg CO₂e

Cocktails 2oz

Black Walnut Old Fashion

Barn Burner Ontario Whisky + Maple + Black Walnut Bitters \$10

Haskap Bramble

Dillons Dry Gin + Haskap + Lemon + Garden Mint & Blackberries \$12

Spiced Pumpkin Milk Punch

Dark Rum & Brandy + Clarified Milk + Citrus + Pumpkin & Spice \$12

Paper Plane

Bourbon + Aperol + Amaro Nonio + Lemon Juice \$12

Elderflower 75

Dillons Dry Gin + Elderflower + Soda + Lemon + Sparkling Wine \$9

Free Spirit Spritz

Milano Apertivo + Orange & Vanilla + Soda \$10 {Zero-Proof}

Tree Root Beer

Sarsaparilla & Burdock + Maple & Birch + Hyssop & Wintergreen+ Soda {Zero-Proof}

Beer & Cider \$7 473ml

Block 3 King Street Saison 4.6% ABV

Elora Brewing Three Fields Lager 4.5% ABV

Elora Brewing Borealis Pale Ale 7% ABV

Elora Brewing IPA 6.5% ABV

Hinterland Dry Cider 750ml 7.5% ABV \$35

WINE 6oz/9oz/bottle

White

Open Select Smooth, VQA Niagara
\$9/\$12/\$35

Cave Springs Riesling, VQA Niagara
\$9/\$12/\$35

Quails Gate Chardonnay, VQA BC
\$13/\$17/\$50

Red

Open Smooth Red, VQA Niagara
\$9/\$12/\$35

Creekside Cabernet-Merlot VQA
Niagara
\$9/\$12/\$35

Cave Springs Cabernet Franc VQA
Niagara
\$13/\$17/\$50

Drinks

Coke, Diet Coke, Sprite, Ginger-ale, \$2

Baden Coffee & Sloan Tea \$3

Espresso Based {Cappuccino, Latte, Americano} \$5

ON TIPPING...

Conestoga College has gone cashless! Although we very much appreciate the gesture, all tips are donated to our hospitality/culinary scholarship fund. We always appreciate feed back and ask for you to take a moment and fill out our service questionnaire.

Cheers!

Chef Dan McCowan
Executive Chef

Darryl Haus
Maitre d' Bloom Restaurant

