



WINTERLICIOUS^{OM}

JANUARY 27-FEBRUARY 9, 2017 Produced by TORONTO

three-course dinner 38.

with wine pairings +25.
excludes tax and gratuity

appetizers

BLACK-EYED PEA SOUP

smoked ham hock, collard greens, smoked paprika oil,
chive sour cream
or

KETA SALMON & SPINACH TURNOVER

aged cheddar, jalapeño, dill crema
or

WINTER WALDORF SALAD

100km beets, aged goat cheese, raisins, walnut aioli
or

ROMAINE SALAD

pancetta, pickled squash, rye croutons,
buttermilk blue cheese dressing

mains

FOGO ISLAND COD

Manhattan clam chowder, kimchi Brussels sprouts,
touton biscuit
or

B.C. KETA SALMON

double-smoked bacon, squash, cannellini beans, gremolata
or

WHISKY-BRAISED BRISKET

cellar roots, creamy Grana Padano polenta,
apricot, horseradish
or

DUCK CONFIT

braised cabbage, currants, cheese pierogi, salsa verde
or

ONTARIO LAMB GARGANELLI

braised lamb, rosemary date mostarda, chestnut
or

SPAGHETTI SQUASH

ancient grain meatballs, simmered tomatoes, ricotta

desserts

DEVILLED CHOCOLATE CAKE

ganache frosting, vanilla bourbon crème anglaise,
caramel popcorn
or

PEANUT BUTTER PANNA COTTA

banana bread, Southern Comfort cream, candied peanuts
or

ONTARIO AGED GOAT CHEESE

caramelized honey, preserved fruit compote

wines

A Mano Bianco, Puglia, IT
6oz 13. 9oz 19.5 750ml 52.

A Mano Primitivo, Puglia, IT
6oz 13. 9oz 19.5 750ml 52.

cocktails

APPLE CIDER MOJITO 1.5oz
Havana Club 3 Year Old rum,
apple cider, mint, lime 12.

THE PALM-POMM 1.5oz
Jim Beam bourbon, palm sugar, thyme,
pomegranate juice 12.

mocktails

CACTUS PEAR SPARKLER
cactus pear juice, San Pellegrino grapefruit 7.

GINGER SNAP

apple cider, ginger beer, mint, lime 7.

win a \$100 gift card @

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Winterlicious photos with #jumplicious
for a chance to win.

Please inform us of any allergies. We will do our utmost
to accommodate, though we are unable to guarantee an
allergen-free kitchen.

Parking 2. after 5:30pm