



Pepperwood

The Pepperwood Bistro continues its tradition of excellence with a new menu to complement some old favourites

The Pepperwood Bistro is changing its menu. Why tamper with a good thing, you ask? Because culinary creativity knows no bounds and, besides — it's just the way they do things at Burlington's favourite destination for casual fine dining.

The folks who run the Pepperwood Bistro have been setting the benchmark for others to follow since the renowned brewery, bistro and catering operation first opened for business, at 1455 Lakeshore Rd. on the Burlington lakefront, almost a decade ago. Executive chef Andrew Taylor with the wealth of Langdon Hall's Five Star Experience under his belt, his new menu is a work of art. It's an eclectic mix of casual bistro fare, that includes a sampling of amazing new dishes and a mix of former favourites that are all guaranteed to have you coming back for more. New, one-of-a-kind starters and salads include Roasted Stuffed Portobello Mushroom, Creamy Corn Chowder, Pepperwood Cob Salad and Seared Scallops. New pizza and pasta offerings include Duck Pizza, duck confit and basil tomato sauce with Arugula and Saiago cheeses, and a delightful Linguine Carbonara with seared scallops and double smoked bacon. Back by popular demand is Ravioli stuffed with smoked chicken, sundried tomato and ricotta cheese. There's also a tempting array of seafood, veal, lamb and 'AAA' 40-day aged beef entrees to choose from.

A stunning decor and a staff that adds new meaning to the word hospitality provide a perfect backdrop to the Pepperwood's culinary delights. Don't be surprised to receive a personal welcome

from General Manager Victor Szeverenyi, when you visit. Victor has been a downtown restaurant institution for years and he knows how to make his guests feel right at home as you enjoy, lunch, dinner or a drink after work. You will be surrounded by elegant tall ceilings, linen-clad tables and an abundance of candle sculptures and incredible original artworks. Enjoy live entertainment on Thursday, Friday and Saturday evenings or celebrate the weekend with Sunday 'Jazz' Brunch, served from 11-4.

The Pepperwood also boasts an in-house brewery, an extensive wine list, a discriminating selection of single-malt scotch whiskey, and a private dining room that accommodates up to 25 persons. When it comes to special events and catering, nobody does it better than Pepperwood. As the exclusive caterer to the Burlington Art Centre and the Beverly Golf and Country Club, the Pepperwood Bistro allows you to host special events that combine fabulous food with exquisite settings. The Burlington Art Centre affords a panoramic view of Lake Ontario, while the expansive windows of the Beverly Golf and Country Club overlook

mature trees and well manicured fairways. Either setting provides a perfect backdrop for memorable weddings, anniversary parties and other special get-togethers of up to 200. Bookings for the Christmas holiday season are being accepted now.

The Pepperwood Bistro is open for lunch and dinner seven days a week and is wheelchair accessible. Surely not to be missed. For reservations, call 905-333-6999.



1455 Lakeshore Road Burlington

www.pepperwood.on.ca