



AMELIA'S GARDEN  
\$50 DINNER

**FIRST**

TRADITIONAL APPLE AND CHEDDAR SOUP | Campbell's Orchards apples,  
County Cider and aged Canadian cheddar cheese,  
topped with a Vader's maple syrup glazed puff pastry |V|

LOCAL PRINZEN CHICKEN LIVER MOUSSE or COUNTY STYLE PÂTÉ BOARD |  
Local Prinzen farm chicken liver mousse or pork pâté scented with Kinsip  
Distilleries brandy served with crostini, gherkins, onion, Cressy mustard, and  
Waring House crab apple jelly

BEET AND GOAT CHEESE SALAD | mixed greens, Vader's maple & walnut  
dressing, pickled beets, shallots, and goat cheese  
| V without cheese |

BEEF CONSOMME JULIENNE | Created with local East Lake Farms Black Angus  
beef garnished with julienne of vegetables

**SECOND**

NAVARIN D'AGNEAU | Huff Estates red wine sauce, simmered together with root  
vegetables, & Ivy Dell Lamb, served with rice pilaf

VADER'S MAPLE SYRUP MISO GLAZED SALMON | served with rice noodles tossed  
with sautéed vegetables

**COUNTYLICIOUS**

APRIL 4 - APRIL 28 2024



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**CONTINUED**

GRILLED PRINZEN CHICKEN BREAST | Grilled Prinzen Farm's chicken breast with a citrus marinade, garnished with Ontario morels & Highline Farms shiitake, cremini, and oyster mushrooms served with fingerling potatoes, vegetable medley and citrus butter sauce

MEDALLIONS OF PORK TENDERLOIN | Medallions of pork tenderloin topped with Cambell's Orchards grilled apples, a pork jus reduction, cream and Kinsip Distillery Apple Vodka sauce served with roasted garlic mashed potatoes and vegetable medley

VEGAN RED LENTIL DAHL | Traditional aromatic curry made with red lentils, vegetables, Ruth's Table garlic and served with Naan

**DESSERT**

SANDBANKS HONEY AND ORANGE CHEESECAKE

VADER'S MAPLE SYRUP CRÈME BRÛLÉE

CAMPBELL'S ORCHARD APPLE CRUMBLE

CHOCOLATE MOUSSE SCENTED WITH KINSIP DISTILLERY'S APPLE CASSIS