

COUNTYLICIOUS

FIRST COURSE

Roasted Cauliflower Soup (V, GF)

three cheese croquette, toasted cashews, chilli oil

Beet Salad (V, GF)

heritage mixed greens, citrus vinaigrette, red beet crema, chèvre, candied walnuts, candy cane roasted beets, pickled formanova beets, snow sweet apple's

Grilled Yakitori Chicken Skewers (DF, NF)

Return to Earth chicken thighs, maple soy glaze, scallion aioli, kohlrabi slaw, crispy lotus chips, toasted sesame seeds

MAIN COURSE

Harrison's Pickerel (GF, NF)

pan seared pickerel, poblano cream sauce, tomatillo salsa verde, crispy polenta, charred zucchini medley

Meadow Farms Lamb Shank (GF, NF)

braised lamb shank, pomegranate red wine reduction, porcini mushrooms, Yukon gold & yam mashed, Chef's seasonal vegetables, buttermilk crispy onions

Chicken Supreme (GF, DF)

North Indian brined chicken breast, pumpkin korma, saffron and barberry basmati rice, chopped almonds

Butternut Squash Gnocchi (V, NF)

hand rolled gnocchi, Honey Wagon Farms butternut squash, sage infused brown butter, parsnip & leek purée, heirloom cherry tomatoes, gremolata, crispy sage, reggiano parmesan cheese

THIRD COURSE

Warm Bread Pudding (V, NF)

Granny Smith apple's, ricotta, cinnamon crème anglaise, vanilla gelato

Pumpkin Tiramisu (V, NF) GF Available

espresso dipped lady fingers, rum & pumpkin spiced custard, mascarpone, Belgian chocolate toasted almond

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free