

# HARTLEYS

## \$65 DINNER

### First Course

**LAMB KOFTA** *Ivy Dell Farm* lamb, *Hagerman Farms* pickled red onion, mint yogurt dressing

**CHEESE SOUFFLÉ** *Rorafresh Farms* mixed greens, blue cheese dressing, *Kendelson Orchard* apple, candied pecans

**GRILLED SHRIMP** *Hagerman Farms* napa cabbage kimchi, *Kendelson Orchard* Asian pear

### Second Course

**BEEF BULGOGI** Beef tenderloin, *Honeywagon Farms* sweet potato, *Honeywagon Farms* carrot and daikon slaw, *Hagerman Farms* brussel sprouts

**JERK AUTUMN FROST SQUASH** *Laundry Farms* squash, *Hagerman Farms* red bell pepper in romesco sauce, chickpea fritter, *Laundry Farms* corn salsa, crema

**RABBIT GNOCCHI** *Shades of Gray* rabbit, *Rorafresh Farms* spinach, house-made bacon, white wine cream sauce, cremini mushrooms, Parmigiano Reggiano

### Third Course

**APPLE TARTE** *Kendelson Orchard* apple mousse, apple compote and butter, phyllo crust

**CRÈME CARAMEL** *Laundry Farms* preserved peach, vanilla ginger creme caramel, sliced almond

**CHOCOLATE SOUFFLÉ CAKE** *Laundry Farms* strawberry compote, chocolate mousse, chantilly

Open Tuesday-Saturday, 5pm-9pm\*  
\*Last Seating 9pm

19 Elizabeth Street,  
Picton, ON

Please visit our website, or call us to  
reserve your table.

[www.hartleysfavern.com](http://www.hartleysfavern.com)  
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