

Amelia's Garden

seasonal cuisine



Thank you to our Local Suppliers

Creasy Apple Dabble Farms
Laundry Farms
Struisvogel Ranch
Prinzen Farms
Ivy Dell Farms
Vader's Maple Syrup
County Cider Co.
Sandbanks Bees Honey
Dunes Coffee Roasters
Van Grootheest Farms
Slickers Ice Cream
Honey Wagon Farm

COUNTYLICIOUS FALL

OCTOBER 24 - NOVEMBER 17
2024



Waring House

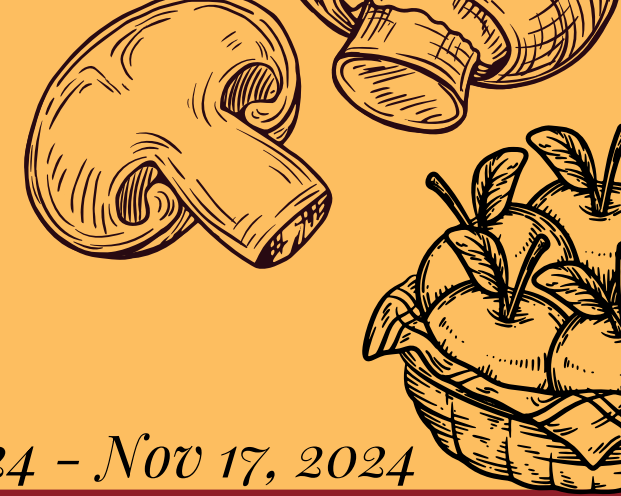




Countylicious Fall 2024 Dinner Menu

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\$55 Prix Fixe

October 24 - Nov 17, 2024

All meals complimented with house made dinner rolls and Waring House Cheddar biscuits (GF rolls available on request - 3)

Appetizers

Chicken Mousse

Prinzen chicken mousse with local greens & mushrooms

Tomato Bisque

*Tomato Soup made with Local Farm Tomatoes
GF*

County Cider & Apple Cheddar Soup

Coriander Scented Cream, Featuring Local County Cider, Prepared with the Finest Canadian Cheddar Cheese, Topped with a Vader's Maple Syrup Glazed Pastry - GF no puff /Vegetarian

Fall Harvest Salad

*Baby arugula, Kendall's pears, crumbled blue cheese, sliced almonds, with a honey cinnamon vinaigrette
GF*

Any menu items in this course will pair well with Huff Estates Chardonnay

Mains

Salmon

*Seared salmon with Sautéed Honeywagon Farms Swiss Chard, and baby potatoes and herb butter
GF*

Ivy Dell Farms Roasted Lamb Leg

*Served with mint sauce, ratatouille and au gratin potatoes
GF*

Huff Estates Off-Dry Resling

Rosehall Run Pino Noir

Butternut Squash Wellington

Butternut squash stuffed with vegetables, enveloped in a puff pastry served with a velouté sauce

East Lake Farms Korean BBQ Short Rib

Braised beef short ribs with a Korean BBQ glaze. Served with rice vermicelli asian vegetables and sesame oil.

Harwood Estates Pinot Gris

Sandbanks Baco Noir

Mains

Prinzen Chicken Supreme

*With fresh herbs, local apples and served with au gratin potatoes
GF*

Huff Estates Chardonnay

Ostrich Stroganoff

Traditional stroganoff with fresh noodles, highline mushrooms and ostrich

Sugarbush Cabernet Franc

Desserts

Pumpkin Swirl Cheesecake

Creamy pumpkin spice swirled cheesecake with a shortbread crust

Classic Apple Pie

Traditional apple pie served with Slicker's vanilla ice cream

Gluten Free Chocolate Tart

Rich chocolate filling sweetened with Sandbanks Bees Honey in a gluten free shortbread crust.

Dune's Coffee Roasters Chocolate Espresso Cake

Creamy chocolate and Thunder on the Reach coffee filling layered with an indulgent chocolate cake, with a chocolate ganache icing

Thank you for dining with us this evening. We encourage you to pair your dining experience with a selection from our local wines or beers. Please enjoy some of our suggested pairings.

We are proud to support local producers year round

Please see our list of local suppliers on the back cover