

COUNTYLICIOUS \$60

Stella's



FIRST

SMOKED RABBIT CROQUETTES

apple butter, grainy mustard aioli, watercress, fermented hot pepper

*2023 County Chardonnay

BEET CURED RAINBOW TROUT gf, df*

marinated cabbage, miso crème fraîche, wasabi pea & quinoa crumble, cilantro cress

*2023 Foxcroft Riesling

SPRING GARDEN SALAD v, ve* gf

dill yogurt dressing, dehydrated cranberries, savoury seed granola, pickled shallot

*2023 Debut Sparkling White Wine

WE LOVE OUR LOCAL FARMERS!

Proudly featuring:

Cressy Mustard, Lynn Leavitt's, Enright Cattle Co., Vicki's Veggies, Creasy Apple Dabble Farm, Fiddlehead Farms, Edwin County Farms, Shades of Grey Rabbitry, Return to the Earth, Koopman's Maple Syrup, Elmbrook Farms, Small Scale Bakery, Haanover Farms Pork, Taralee Farm, Mohawk Soda, Reid's Dairy, Three Dog Winery wine pairings



THREE DOG WINERY
wine pairings \$33-\$44

SECOND

PAN SEARED PICKEREL gf, df*

grilled carrot, pickled carrot, spruce tip buttermilk emulsion, wild rice salsa macha

*2023 Cabernet Franc Rosé

DUCK LEG CONFIT gf

roasted celery root pavé, apple cider & garlic scape gastrique, kale chips

*2022 Big Red Cab+Merlot

WILD RICE & MUSHROOM ROULADE

sumac béchamel sauce, fried leek, mushroom duxcelle, stinging nettle oil gf, df*, v, ve*

*2021 Estate Pinot Noir

SWEET

RHUBARB MERINGUE TART v

whew caramel, candied cedar

HONEY WALNUT MOUSSE v, df*

cranberry coulis, brown butter tulle

ROASTED CARROT CAKE v

maple cream cheese frosting, mint

*Sweet Sister dessert wine (2oz)

or

*Sangría Spritz sparkling (5oz)

gf / gf* = gluten free / gluten free possible - df / df* = dairy free / dairy free possible

v = vegetarian ve / ve* = vegan / vegan possible