

# Countylicious Dinner

3 Course Prix-fixe, \$50

## Appetizer

Braised Squid, stuffed with Chorizo, Peppers & crispy Parsnips (Walt's Sugar Shack) (gf)

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Confit Chicken Spring Rolls with Carrot, Mushroom, Cabbage & Thai Chili sauce

(Vegan Spring Roll Optional) (Highline Mushrooms/Prinzen Farms)

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Ostrich Kofta with Dukkah & Garlic sauce (Struisvogel Ranch) (gf)

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## Main

Braised Beef Cheek, smoked Cauliflower puree, mini roast potatoes, Arugula, Crispy Parsnips (Jubilee Forest Farms) (gf)

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Fried Chicken, Green Pea & Scallion Pancake with a Maple Sesame sauce (Prinzen Farms)

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Smoked Cauliflower steak, baked Sweet Potato with a Mushroom & Fennel Stout sauce (Prince Eddy's Brewing Co) (vg)

## Dessert

Upside-down Apple Cake (Campbell's Orchard)

Chocolate Honey Ice Cream with Brown Butter Shortbread (B.Hogan Apiaries) (gf)

Vegan Sweet Potato Layer Cake with "Cream Cheese" Icing & Stout Syrup

(Parson's Brewery) (vg)

\*18% gratuity may be added for groups of 6 or more\*