

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) (Prinzen Farms) *revised as of March 26

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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