

HARTLEYS

\$65 DINNER

First Course

- BEET ARANCINI** *Rorafresh* arugula, goat feta, parmigiano reggiano cream, aged balsamic (V)
- RABBIT LIVER TARTE** *Shades of Gray* rabbit liver parfait, *Laundry Farm* strawberry jam, candied peanuts (GF)
- PORK STEAM BUNS** *Waupoos Estates* smoked pork, housemade steam buns, Szechuan peppercorn sauce

Second Course

- GRILLED STRIPLOIN** *Walts* Beef, *Hagerman Farm* ancho chiles dry rub, *Laundry Farm* corn and shrimp fritters, demi, sautéed broccolini
- WARM MUSHROOM SALAD** *Rorafresh* mixed greens, sautéed lions mane and king oyster mushrooms, crispy fried duck egg, quinoa pilaf, labneh (V,GF)
- SPRING LAMB TAGLIATELLE** *Ivy Dell Farm* lamb, *Rorafresh* Farms greens pesto, house-made tagliatelle, Parmigiano Reggiano, golden crumb

Third Course

- PRESERVED PEACHES** *Laundry Farms* peaches, coconut sorbet, crisp meringue, lime zest, toasted coconut (V,GF)
- COFFEE CRÈME BRÛLÉE** *County Roasters* coffee (V,GF)
- LEMON CAKE** *Laundry Farms* strawberry ice cream, lemon curd, strawberry coulis, sliced almonds (V)

MENU AVAILABLE APRIL 1ST-APRIL 26TH

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
613-476-8888