

Countylicious Dinner

3 Course Prix-fixe, \$55

Appetizer

Roasted Beet & Quinoa Salad, dried Cranberries, Pumpkin Seeds, Arugula, Chevre, Apple & Garlic Dressing
(Campbells Orchard/Hagerman Farms) (gf)

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Braised sweet & spicy Lamb Lettuce wraps, with drunken Raisins, Sesame Seeds & Sesame
Aioli (gf) (B. Hogan Honey/Kinsip House of Fine Spirits)

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Fall Vegetable Pakoras with Onion, Potato, Cauliflower & Tamarind Chutney (vg)
(Hagerman Farms/Lakeridge's Fresh Produce)

Main

Beef & Mushroom Phyllo pie with Cremini Mushrooms, Pearl Onions, Bacon, Peas & Corn
(Huff Estates Winery/Lakeridge's Fresh Produce)

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Chicken Schnitzel, Lemon Roasted Potatoes, wilted Greens & Mushroom Dijon Cream (Prinzen
Farms/Prince Eddy's Brewery)

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Shrimp Linguine with a smoked Tomato Cream sauce, roasted Squash, Parmesan & Basil
(Laundry Farms/Honeywagon Farm) *vegan & gf option available*

Dessert

Apple Fritters with Cider glaze (Campbell's Orchard/County Cider Co)

Maple Ice Cream with Almond Brittle (Jubilee Forest Farms) (gf)

Sweet Potato Layer cake with Brown Sugar icing & Stout Syrup

(Hagerman Farms/Parsons Brewery) * vegan option available *

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