

COUNTYLICIOUS

FALL DINNER MENU

\$60 Prix Fixe

October 23- Nov 16, 2025

First Course

CHOICE OF

Apple Cheddar Soup

A perennial favourite of Waring House with Creasy's Apple Dabble Farms apples and fine aged Canadian Cheddar cheese and County Cider Co. apple cider topped with a maple glazed puff. GF no puff | Vegetarian

Roasted Red Pepper and Tomato Soup

A vibrant soup made with local roasted peppers and Laundry Farms tomatoes, topped with a dollop of crème fraîche and basil from the Waring House herb garden. Vegetarian

Seared Duck Salad

Tender slices of seared duck breast, served over a bed of local, fresh greens with toasted pistachios, dried cranberries and a light balsamic vinaigrette.

County Green Salad

Mixed greens from a local farm, crumbled goat cheese, toasted walnuts and a light apple cider vinaigrette.

Main Course

CHOICE OF

Pan-Seared Pickerel

A delicate fillet of Great Lakes pickerel, pan-seared to perfection with a brown butter, caper and dill sauce with roasted local potatoes sourced from Ed and Sandy Taylor and fresh seasonal greens.

Braised Beef Short Rib

Leavitt's Black Angus Beef braised beef short rib served with local potatoes with a red wine reduction made with Huff Estates County wine dressed with local carrots supplied by Ed and Sandy Taylor.

Brined BBQ Chicken

Tender and delicious Prinzen Farms Chicken accompanied with local potatoes and carrots from Ed and Sandy Taylor.

Parisian Gnocchi

Light and delicate house-made Parisian gnocchi tossed in a brown butter and sage sauce featuring roasted local squash from Ed and Sandy Taylor, Waring House sage and finished with grated Parmesan cheese. Vegetarian

Desserts

CHOICE OF

Chocolate Pistachio Ice cream

Made with Reid's Dairy Whole Milk. GF | Vegetarian

Apple Pie Cheese Cake

Made with Creasy's Apple Dabble Farms apples.

Crème Brûlée

Crème Brûlée made with local Vader's Maple Syrup.
Served with a house-made shortbread cookie.
GF= Without shortbread cookie.

Pumpkin Crêpes

Crêpes prepared with Hagerman Farms pumpkins, filled with cream cheese and butterscotch sauce.

Vegan Blondie

A nut-free dark chocolate square made with vegan-friendly ingredients and Vaders Maple Syrup.
Served with in-house-made coconut-based ice cream.



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Waring House Local Suppliers

Creasy's Apple Dabble Farms

County Cider Company

Laundry Farms

Waring House Restaurant & Inn

Hagerman Farms

Blaine Way

Reid's Dairy

Prinzen Farms

Vader Farms

Ed and Sandy Taylor

Langridge's Fresh Produce

Leavitt's Black Angus Beef

+ MORE



Pair your meal with PEC wine,
beer and cider.
Ask your server for details.

