

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 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 from a local farm, served over a bed of fresh greens with toasted pistachios, dried cranberries and a light balsamic vinaigrette.

County Green Salad

Mixed greens from a local farm, crumbled goat cheese from Fifth Town Artisan 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 and fresh seasonal greens.

Braised Beef Short Rib

Slowbraised beef short rib served with local fingering potatoes with a red wine reduction made with wine from a County winery dressed with local carrots.

Brined BBQ Chicken

Tender and delicious Prinzen Farms Chicken accompanied with local fingerling potatoes and local carrots.

Parisian Gnocchi

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

Desserts

CHOICE OF

Chocolate Pistachio Ice cream

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

Apple Pie Cheese Cake

Made with Creasy's Apple Dabble Farms apples.

Pumpkin Crêpes

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

Vegan Blondie

Vader's Maple Syrup Crème Brûlée







COUNTYLICIOUS

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Waring House Local Suppliers

Creasy's Apple Dabble Farms County Cider Company Laundry Farms Waring House Restaurant & Inn Fifth Town Artisan Cheese Hagerman Farms Performance Poultry Blaine Way Reid's Dairy Prinzen Farms Vader Farms East Lake Farms Ed and Sandy Taylor Van Grootheest Farm Langridge's Fresh Produce





