

3 Course Prix Fixe Dinner - \$50
+ Glass of Estate wine - \$60



APPETIZERS

Fall Salad (V)

Baby Gem / Local Squash / Hazelnut / Simple Vin

Caesar Salad

Baby Gem / Pancetta / Garlic Croutons / Parm

Pork & Foie Gras Country Paté

Cressy Mustard / Pickles / Crostini

Aquavit Cured Salmon (GF)

Daikon / Beets / Sour Cream / Chives / Dill

Local Squash & Potato Samosas (V)

Spiced Niagara Plum Sauce / Sumac / 3 pieces

Soup of the Day

MAIN COURSE

Classic Chicken Pot Pie

Buttery Flaky Crust Baked to Order

Yellow Curry Prawns (GF)

Mild Curry / Red Peppers / Coriander / Zucchini / Squash

Jasmine Rice (Tofu available (V))

Mushroom & Truffle Ravioli (GF)

Ricotta / Parmesan / Brown Butter / Sage

Mezze Rigatoni Bolognese

Haanover Farms Beef & Pork Ragu

Filipino Pork Belly Adobo

w/ Garlic Rice

DESSERT

Chocolate Ganache Tart

Hazelnut / Maple Syrup

Local Cheese

Almanac Red Poached Quince

Spirit of York Citruscello

Served Cold / 1.5oz