



Dinner \$45

Appetizers | Choose One

Coconut Curry Langridge Farm Squash Soup
Chive, Sour Cream

Creasy's Farm Poached Pear and Bitter Greens Salad
Lemon Honey Vinaigrette, Whipped Feta, Walnuts

Fall Inspired Street Corn
Maple Sour Cream, Feta, Pomegranate, Pepita Seed

Mains | Choose One

Breaded Thick-Cut Pork Chop
Maple Mustard Sage Glaze, Apple Compote
Served with Garlic Mashed Potatoes and Seasonal Veg

Butternut Ravioli
Sage Brown Butter, Roasted Langridge Farms Squash, Pomegranate, Pepita

Roast Chicken Supreme
Mushroom Ragout
Served with Garlic Mashed Potatoes and Seasonal Veg

Desserts | Choose One

Poached Pear
Spiced Mascarpone Cream, County Cassis Reduction

Apple Crumble With Vanilla Ice-Cream

Creasy's Apple Dabble:
Apples, Pears

Highline Farms:
Wild Mushrooms

The Elmbrook Farm:
Sourdough Bread, Honey

Cressy's Mustard:
Mustard

Langridge Farm:
Acorn Squash, Butternut Squash

Kinsip Distillery:
County Cassis

Fosterholm Farm:
Maple Syrup

Rosehill Run:
Chardonnay

Vicki's Veggies:
Carrots, Cherry Tomatoes, Herbs

Grange:
Red Wine

Stock and Row:
Apple Cider