

# Countylicious Dinner

3 Course Prix-fixe, \$55

## Appetizer

Cauliflower cheddar ale soup (Empire Cheese/Prince Eddy's Brewery)

Grilled focaccia with herbed goat cheese, candied pecans & spiced honey drizzle  
(Fifth Town/B. Hogan Honey)

Potato croquette, mead braised pulled pork, fried brussels sprouts  
(Honey wagon Farms)

## Main

Butter chicken with basmati rice, raita & naan (Prinzen Farms)

Pappardelle with braised water buffalo oxtail, black garlic, blistered cherry tomatoes,  
arugula & parmesan (Portico Farms/ Ontario Water Buffalo Company)

Moussaka with spiced ground ostrich, baked eggplant, peas, mashed potatoes and  
greens (Struisvogel Ranch)

## Dessert

Chocolate chomeur with red wine caramel (Huff's Winery)

Oatmeal stout cake with pecan crumble top (Parson's Brewery)

Apple & goat cheese bavarian tart (Campbell's Orchard/Fifth Town)