Group Dinner Menu (delivery/pickup)

Appetizers $2-3/pc

Roasted pear, smokey blue & walnut tart
Brown butter roasted cauliflower w/ fried almonds & coriander yogurt
Roasted local pumpkin, savoury ricotta & sage pesto on organic baguette crisp
Duck confit, roasted wild mushroom & leek on toasted brioche
House-made sweet Italian fennel sausage bite w/ peperonata
Local prosciutto wrapped, olive oil sautéed East coast scallop

Soup Starter $4/serving

Creamy carrot & garden thyme soup

Salad Starter $4-6/serving

Roasted Cauliflower: Brown butter roasted cauliflower w/ fried almonds, raisins, puffed organic quinoa, green leaf & garden mint yogurt dressing
Local Beet, Potato & Lentil: Roasted local beet salad w/ local horseradish aioli, frisée & crispy organic lentils
House Salad: Organic baby greens w/ julienned carrots, beets & cucumbers, house croutons and choice of 2 dressings (1 creamy/1 vinaigrette)

Vegetable Sides $3-4/serving

Wild SK fiddleheads in local garlic butter
Roasted honey glazed local carrots w/ toasted almonds
Roasted local potatoes in sage butter
Sweet potato & Linzer Delikatess (heritage potato) gratin
Northern SK wild rice & local celery strata
Northern SK wild rice & Jasmine rice pilaf

Mains $12/serving

House potato gnocchi, roasted local squash, carrots, beets, red onion & Brussels sprouts, brown butter vinaigrette & Parmigiano
Preserved oven roasted local tomato, garden basil & citrus stuffed pastured chicken breast
Pastured chicken Basquaise w/ white wine & roasted pepper
Garden herb roasted patured pork rack w/ cranberry port jus
Slow roasted local leg of lamb w/ garlic & garden herb jus

Dessert - $45-50/cake Cheesecakes (16 slices) /Cakes (12 slices)/Cupcakes $3

Please see dessert list for full dessert options