



Group Dinner Menu

Appetizer Trio

(select 3)

Roasted beet & avocado skewer w/ pistachio & citrus 🍷🌱

Ricotta & spinach Gnudi w/ local tomato coulis & preserved garden basil pesto 🍷

Roasted potato bite w/ parmesan crust, sauce Grenobloise & house crème fraîche 🍷🌱

Pan seared scallop & confit local pork belly w/ burnt eggplant puree 🌱

Duck crostini w/ hoisin glazed breast, carrot, cucumber & watercress on organic crostini

Starter

Wild SK mushroom bisque 🍷🌱

OR

Cumin roasted local organic chickpeas, sweet potato & cherry tomatoes
w/ organic arugula salad, Tandoori yogurt dressing 🍷🌱

Main Course

Beans & Squash

'Our Farm YXE' black turtle beans w/ butternut squash Provencal, braised kale, toasted sunflower seeds & fresh chèvre, roasted local tomato & olive oil emulsion 🍷🌱

Pan Fried Pike

Northern SK pike fillet w/ whole grain polenta, pan roasted wild SK mushrooms & fiddleheads, red wine shallot butter

Cool Springs Ranch Chicken

Caprese stuffed chicken breast w/ fresh mozza, tomato & basil, house pasta & local tomato coulis

Steak Béarnaise

Feature cut of local beef w/ roasted local heritage potatoes,
house Béarnaise sauce & feature vegetables 🌱

Dessert

Calories Famous Dessert Bar
Coffee & Tea