

Group Dinner Menu (delivery/pickup)

Appetizers \$2-3/pc

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

Soup Starter \$4/serving

Wild SK mushroom bisque

Local chicken & ancient grains

Salad Starter \$4-6/serving

Roasted Chickpea & Sweet Potato: Cumin roasted local organic chickpeas, sweet potato & cherry tomatoes

w/ organic arugula salad, Tandoori yogurt dressing 🕳 ⊗

Local Beets: Roasted & raw local beets, butter lettuce, organic savoury buckwheat granola, avocado & garden tarragon dressing

House Salad: Organic baby greens w/julienned carrots, beets & cucumbers, house croutons and choice of 2 dressings (I creamy/I vinaigrette)

Vegetable Sides \$3-4/serving

Wild SK fiddleheads in local garlic butter 🕳 🛭

Roasted honey glazed local carrots w/ toasted almonds @ &

Pan roasted zucchini w/local garlic & herbs

Roasted local potatoes in sage butter

Classic gratin Dauphinois

Tri-colored quinoa Ex spinach pilator

Whole grain polenta

Mains \$12/serving

Our Farm YXE' black turtle beans w/butternut squash Provençal, braised kale, toasted sunflower seeds & fresh

chèvre, roasted local tomato & olive oil emulsion (\$18) • © © Caprese stuffed chicken breast w/local tomato coulis ©

Normandy braised Icoal chicken legs w/ Icoal bacon, apples, brandy & cream®

Grass-fed beef Bourguignon braised in red wine w/ glazed pearl onion, roasted mushroom & bacon⊗

Slow roasted local leg of lamb w/ garlic En garden herb jus (x)

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

Please see dessert list for full dessert options

✓ vegetarian

@ gluten free