



Group Dinner Menu

Appetizer Trio

(select 3)

Organic chickpea hummus stuffed coriander roasted zucchini ♡ ⊗

Green pea & pine nut arancini w/ basil pesto aioli ♡

Tomato, pancetta & Parmigiano puff pastry

House smoked duck crostini w/ wild mushroom & leek on toasted brioche

Pan seared scallop w/ cumin roasted corn cream & roasted cherry tomatoes ⊗

Starter

Creamy carrot w/ garden tarragon pesto ♡ ⊗

OR

Local organic chickpeas & quinoa w/ garden herbs, baby spinach, shaved fennel, carrot ribbons & lemon tahini dressing ♡ ⊗

Main Course

Chickpea & Rapini Bowl

Tunisian spiced local organic chickpeas w/ roasted zucchini, onion, organic sweet potato & grilled rapini w/ house harissa & charmoula ♡ ⊗

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