



Group Dinner Menu (delivery/pickup)

Appetizers \$2-3/pc

Organic chickpea hummus stuffed coriander roasted zucchini (V) (GF)
Wild mushroom arancini w/ house aioli (V)
Spinach & sorrel empanada, chimichurri (V)
Foie gras & roasted root vegetable phyllo triangle
House smoked duck crostini w/ wild mushroom & leek on toasted brioche
Pan seared scallop w/ cumin roasted corn cream & roasted cherry tomatoes (GF)

Soup Starter \$4/serving

Creamy Carrot w/ garden tarragon pesto (V) (GF)
Local chicken & wild rice (GF)

Salad Starter \$4-6/serving

Roasted Chickpea & Quinoa: local organic chickpeas & quinoa w/ garden herbs, baby spinach, shaved fennel, carrot ribbons & lemon tahini dressing (V) (GF)
Roasted Beets: balsamic roasted local beets w/ organic arugula, avocado & toasted walnuts, citrus vinaigrette (V) (GF)
House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side (V) (GF)

Hot Sides \$3-4/serving

Wild SK fiddleheads in local garlic butter (V) (GF)
Roasted honey glazed local carrots w/ toasted almonds (V) (GF)
Pan roasted zucchini w/ local garlic & herbs (V) (GF)
Roasted local potatoes in sage butter (V) (GF)
Classic gratin Dauphinois (V)
SK wild & corn griddle cakes (GF)
Toasted orzo & almond pilaf

Mains \$12-15/serving

Garden herb stuffed chicken breast w/ wild mushroom cream sauce (GF)
Yogurt marinated slow roasted local chicken legs w/ sumac & thyme (GF)
Red wine braised local beef brisket w/ roasted shallot & mushroom (GF)
Slow roasted local leg of lamb w/ garlic & garden herb jus (GF)

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

Please see dessert list for full dessert options

(V) vegetarian (GF) gluten free