



GROUP DINNER MENU

APPETIZER TRIO \$12

(select 3)

- Wild mushroom arancini w/ garden rosemary aioli (V)
Crostata parcel w/ local swiss chard & ricotta in walnut pastry (V)
Smoked wild BC salmon w/ horseradish crème fraîche & pomme gaufrette (GF)
Braised bison meatballs w/ celeriac & leek (V, GF)
Slow roasted pork belly bite w/ spiced apple & raisin chutney (V, GF)
Smoked duck breast, fig & gorgonzola bite (GF)

STARTER \$10

- Creamy roasted local pumpkin soup w/ toasted pumpkin seeds & pumpkin seed oil (V, GF)
OR
Poached Pear & Prosciutto Salad: red wine poached pears & local prosciutto w/
butter lettuce, Camembert & toasted almonds, citrus & thyme vinaigrette (GF)
OR
Endive Salad: whipped gorgonzola, fresh pear & apple, Belgian endive,
shaved raddichio & frisee, honey glazed pecans (V, GF)

MAIN COURSE \$32

Winter Risotto (\$25)

Organic carnaroli & wild SK rice w/ roasted local buttercup squash & beets,
toasted organic sunflower seeds, winter greens & dried local sour cherries (V, GF)

East Coast Scallops

Pan seared East Coast scallops w/ sweet potato pavé, 'Our Farm' celeriac purée,
local bacon sautéed kale & pinenut crumb

Brome Lake Duck

House made 'Brome Lake' duck leg confit w/ cranberry bean ragout, foie gras demi,
braised purple cabbage & wild SK low bush cranberry gastrique (GF)

Steak Béarnaise

Feature cut of local beef w/ roasted local heritage potatoes,
house Béarnaise sauce & pan roasted broccolini (GF)

DESSERT \$8

Calories Famous Dessert Bar
Coffee & Tea



(V) vegetarian

(GF) gluten free

(DF) dairy free