



GROUP DINNER MENU (DELIVERY/PICKUP)

Appetizers \$3-4/pc

- 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 fraiche & pomme gaufrette (V)
- 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 (V, GF)

Soup Starter \$5/serving

- Creamy roasted local pumpkin w/ toasted pumpkin seeds & pumpkin seed oil (V, GF)

Salad Starter \$5-8/serving

- Poached Pear & Prosciutto Salad: red wine poached pears & local prosciutto w/ butter lettuce, Camembert & toasted almonds, citrus & thyme vinaigrette (V, GF)
- Roasted Local Beets & Squash: roasted local beets & buttercup squash w/ marinated kale, crispy Beluga lentils & herbed chèvre, maple vinaigrette (V, GF)
- House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side (V)

Hot Sides \$4-6/serving

- Roasted local brussels sprouts & celeriac w/ browned hazelnut butter (V, GF)
- Roasted honey glazed local carrots w/ toasted almonds (V, GF)
- Creamed spinach gratin (V, GF)
- Roasted local heritage potatoes in sage butter (V, GF)
- Sweet potato gratin (V, GF)
- Calories' wild rice & apple stuffing (V)
- Braised du Puy lentils (V, GF, DF)

Mains \$14-16/serving (order minimum 8 portions)

- Wild mushroom & asiago stuffed 'Cool Springs Ranch' chicken breast w/ garden herb cream sauce
- Local free range turkey whole roasted, carved w/ red wine gravy (V)
- House made duck leg confit w/ blackberry port duck glaze (V, GF)
- Cumin crusted slow roasted local pork shoulder w/ confit garlic jus (V, GF)
- Sundried tomato & rosemary stuffed local lamb saddle w/ red wine jus (V, 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

(DF) dairy free