

Calories

GROUP DINNER MENU

(DELIVERY/PICKUP)

Appetizers \$3-4/pc

Honey & sumac carrot tartine 🍷
Wild SK mushroom & asiago crostini 🍷
Pan seared scallop w/ roasted corn & bacon 🍷
Crab & risotto cake w/ herb aioli
Crispy duck dumpling w/ fermented chilli butter sauce
Foie gras & roasted root vegetable phyllo triangle

Soup Starter \$5/serving

Roasted local tomato & gin bisque w/ crème fraîche 🍷🍷

Salad Starter \$5-8/serving

Beet & Tarragon Salad: roasted & raw local beets, carrot ribbons, pickled shallots & crumbled feta
w/ butter leaf lettuce & garden tarragon pesto 🍷
Marinated Kale Salad: organic kale w/ Calories creamy caesar, roasted cherry tomatoes,
crispy Beluga lentils & shaved Parmigiano 🍷🍷
House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette
& creamy dressing on the side 🍷🍷

Hot Sides \$4-7/serving

Sautéed wild SK fiddleheads w/ local garlic & garden herbs 🍷🍷
Roasted honey glazed local carrots w/ toasted almonds 🍷🍷
Citrus marinated roasted fennel & cherry tomatoes 🍷🍷🥛
Roasted local heritage potatoes in sage butter 🍷🍷
Confit garlic potato purée 🍷🍷
SK wild rice pilaf 🍷🍷

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

Sun-dried tomato stuffed 'Cool Springs Ranch' chicken breast w/ rosemary & chèvre cream sauce 🍷
Garden tarragon & chive rolled 'Cool Springs Ranch' chicken ballotine w/ roasted fennel & citrus pan jus 🍷
Beef en Daube - stewed local beef w/ tomato, Herbs de Provence & red wine 🍷
Herb-rubbed local beef or bison sirloin roast w/ pan roasted local oyster mushrooms & onion, peppercorn jus 🍷🥛
Cumin crusted slow roasted local pork shoulder w/ confit garlic jus 🍷

Dessert - \$50-55/cake Cheesecakes (16 slices) /Cakes (12 slices)/Cupcakes \$3

Please see dessert list for full dessert options