

Calories

FALL 2023 GROUP DINNER MENU (delivery/pickup)

Appetizers \$3-4.5/pc

Roasted local squash tart w/ candied pecans & chèvre ♡
Wild SK mushroom arancini w/ garden rosemary aioli ♡
Pan seared scallop w/ local corn & bacon cream ☒
Smoked sockeye crostini w/ horseradish crème fraîche
Braised bison meatball w/ leeks & celeriac
Prosciutto, apple jam & brie brioche grilled cheese bite

Soup Starter \$7/serving

Roasted local squash soup w/ ginger & lemongrass ♡☒☒

Salad Starter \$6-9/serving

Baby beets: roasted 'Mole Mountain Farms' baby beets w/ butter leaf, smoked & whipped chevre, candied pistachio & citrus ♡☒

Marinated kale salad w/ roasted celeriac, crispy pancetta, confit garlic & Asiago vinaigrette & pommes gaufrettes ☒

House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side ♡☒☒

Hot Sides \$5-7/serving

Roasted honey glazed local carrots w/ toasted almonds ♡☒

Variety of local squash w/ maple pecan butter ♡☒

Root vegetable gratin w/ browned butter & thyme ♡☒

Roasted local heritage potatoes ♡☒

Classic potato purée ☒

Wild SK rice pilaf w/ garden herb butter ♡☒

Du puy lentil ragout ♡☒☒

Mains \$15-17/serving (order minimum 8 portions EXCEPT vegetarian/vegan)

Pesto cream cheese & confit pepper stuffed portobello mushroom au gratin ♡☒

Citrus braised fennel w/ Tuscan kale & oven dried tomatoes ♡☒☒

Rosemary & preserved tomato stuffed 'Cool Springs Ranch' chicken breast w/ citrus cream sauce ☒

Classic Coq au Vin – braised 'Cool Springs Ranch' chicken legs in rich red wine jus w/ pan roasted mushrooms, 'The Cure' bacon & pearl onions

Cumin crusted slow roasted pork shoulder w/ confit garlic jus ☒

Braised local grass-fed beef brisket w/ roasted shallot jus ☒☒

Cocoa & cardamom braised 'Ponderosa Bison Ranch' bison stew ☒

Dessert - \$50-55/dessert Cheesecakes (16 slices) / Cakes (12 slices) / Cupcakes \$3.6

Please see dessert list for full dessert options