

Appetizers \$3-4.5/pc

Pomegranate & pear guacamole crostini

Roasted pear (smokey blue galette w/ candied pecans)

Smoked Sockeye salmon crostini w/ horseradish crème fraîche

Pan seared scallops w/ citrus & pink peppercorn &

Slow roasted pork belly bite w/ spiced apple & raisin chutney &

Duck confit, sour cherry & gorgonzola phyllo triangles

Braised bison meatball w/ celeriac (> leek (1)

Soup Starter \$7/serving

Celeriac bisque w/ browned shallot butter (toasted hazelnuts)

Salad Starter \$6-9/serving

Winter Squash Salad: winter greens w/ roasted local squash, dried SK sour chemies, crumbled chèvre & toasted walnuts, sour chemy & thyme vinaigrette ⊛⊗

Beet & Farro Salad: roasted local beets & organic farro pilaf w/butter leaf, carrot ribbons, pickled red onion & crispy pancetta, tarragon pesto dressing ?

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 ⊛⊗

Roasted local Brussels sprouts w/ 'The Cure' bacon &

Roasted local heritage potatoes in sage butter & &

Classic potato purée w/ herbed Boursin

Root vegetable gratin w/ browned butter & thyme @ &

Calories' wild rice stuffing w/ roasted chestnut, squash (> cranberries

Mains \$15-18/serving (order minimum 8 portions)

Preserved tomato & rosemary stuffed 'Cool Springs Ranch' chicken breast w/ citrus cream sauce &

Local free range turkey whole roasted, carved w/ red wine turkey gravy&

Classic Cog au Vin — braised 'Cool Springs Ranch' chicken legs in rich red wine jus w/ pan roasted mushrooms,

`Pig & Pantry' bacon & pearl onions &

Herb roasted local pastured rack of pork w/ cranberry mushroom port jus &

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

Cocoa (+ cardamom braised `Ponderosa Bison Ranch' bison stew 🛭

Citrus braised fennel w/ Tuscan kale & oven dried tomatoes @ OF

Stuffed portobello mushroom au gratin w/ pesto, confit tomato & Parmigiano 📀

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

Please see dessert list for full dessert options



(i) dairy free