



Calories

GROUP DINNER MENU

Appetizers \$2.75-3.5/pp; boards \$10/pp; bread basket \$2/pp

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 ☑
 Combination charcuterie & cheese boards
 Pique's bread basket

Soup Starter \$7/serving

Local squash soup w/ spiced pumpkin seeds & pumpkin seed oil ♡☒

Salad Starter \$6-10/serving

Kale & Celeriac Salad: marinated organic kale w/ roasted celeriac, roasted cherry tomatoes, crispy pancetta, garlic & Asiago vinaigrette ☒
 Baby Beet Salad: roasted beets, candied pecans & crumbled chèvre, winter greens & maple balsamic dressing ♡☒
 House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side ♡☒

Hot Sides \$6-8/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 ♡☒
 Sweet potato & heritage potato gratin w/ browned butter & thyme ♡☒
 Toasted organic farro & wild SK mushroom pilaf ♡
 Calories' wild rice stuffing w/ roasted chestnut, squash & cranberries ♡

Mains \$16-19/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 Coq au Vin – braised 'Cool Springs Ranch' chicken legs in rich red wine jus w/ pan roasted mushrooms, 'The Cure' 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 lamb stew of 'La Voisine Farms' lamb braised w/ cocoa & cardamom, roasted heritage pumpkin & wilted spinach ☒
 Citrus braised fennel w/ Tuscan kale & oven dried tomatoes ♡☒☑
 Stuffed portobello mushroom au gratin w/ pesto, confit tomato & Parmigiano ♡☒

Dessert - \$55-60/dessert Cheesecakes (16 slices) /Cakes (12 slices)/Specialty \$8-10/serving

Please see dessert list for full dessert options

♡ vegetarian ☒ gluten free ☑ dairy free