



To Begin

Soup Of The Day

New flavours prepared daily

Salads

Spinach & Beet Salad

Roasted Cookstown beets, orange segments, pickled red onion, sweet pecans, apple cider vinaigrette

Heirloom Caprese Salad

Fior de latte, arugula, basil, balsamic glaze & extra virgin olive oil

Caesar Salad

Smoked bacon, sourdough crouton, white anchovy, capers & creamy house dressing

Garden Green Salad

Shaved root vegetables, cucumber, toasted pine nuts & roasted shallot champagne vinaigrette

Light Bites

Oysters On The Half Shell 6/12pc

seasonal mignonette, horseradish, lemon & tabasco

Warm Marinated Olives With Grilled Sour dough

Smoked Trout Rillettes

Grilled sourdough, horseradish crème fraiche & pickled vegetables

Foie Gras & Pistachio Torchon

Toasted brioche, spiced apple & pear, port gelee



From Land & Water

Charred Miso Salmon

wild rice, butternut squash puree, chili crisp green beans, fried shallot & cilantro

Curried Chicken

Coconut curry sauce, fragrant basmati rice, grilled naan bread & riata

Squash Agnolotti

Squash variations, fried sage, brown butter, toasted pine nuts & pecorino Romano

Rack of Lamb

Fried brussels sprouts, glazed baby carrot, parsnip & red wine jus

Braised Beef Short Rib

Barley risotto, roasted root vegetables, crispy onions & demi glaze



From The Pastry Kitchen

Pecan Pie

Bourbon caramel – spiced apple – vanilla ice cream

Spiced Apple Crème Brûlée

whipped cream – fresh berries

Rhubarb Compote & Fresh Berries

Cheese Board

Assorted local cheeses – honey comb – grapes & bread
crisps

Ice Cream & Sorbet

Vanilla – chocolate – selection of sorbet
Toppings – butterscotch – chocolate – rhubarb
compote – fresh berries