



# fall harvest menu

2 course for \$29.99 or 3 course for \$34.99

## appetizers

### roasted butternut squash soup

with toasted pumpkin seed & maple crema.

### goat cheese & poached pear salad

crisp mixed greens, toasted walnut, pickled beet & poached Ontario pear tossed in white maple balsamic dressing & topped with goat cheese crumble.

## entrees

### thick cut Ontario pork chop

10oz bone in pork chop served with roasted baby heirloom carrot, kaytoo garlic mashed potato & caramelized Thornbury apple.

### wild mushroom supreme of chicken

6oz bone in supreme of chicken served with roasted baby heirloom carrot, kaytoo garlic mashed potato & napped with a wild mushroom cream sauce.

### forbidden cider braised ontario lamb shank

apple cider slow braised Ontario lamb shank served on a bed of kaytoo garlic mashed potato & draped in rich pan sauce.

### butternut squash striped ravioli

tender striped ravioli stuffed with butternut squash in a coconut milk & tomato rose with fresh spinach, garlic & shallot.

### Arctic char

pan seared & napped with a brown sugar & maple butter sauce, served on a bed of organic brown rice with roasted heirloom baby carrot.

## dessert

### Thornbury apple pie

served with Canadian cheddar or a la mode.

