THE COUNTY CANTEEN 3 COURSE

\$40 DINNER

FIRST

BEEF BULGOGI DUMPLINGS | Kimchi Aioli

DIP | Whipped Feta with Charred Tomato and Garlic Oil Served with Warm Focaccia

ARUGULA SALAD | Shaved Fennel, Orange, Candied Walnuts, Radish, Citrus Tarragon Vinaigrette

SECOND

STEAK FRITES | 8oz Striploin Steak from Walts Sugar Shack, Hand Cut Fries, Cowboy Butter

BANGERS AND MASH | 2 Walts Pork Sausage Links, Colcannon, Glazed Carrots, Onion Gravy

SMOKED AND STEWED | Linwood Acres Trout, Andouille Sausage, Potato, White Beans, Carrot, Tomato, Cream, Toasted Sourdough

VEGETABLE BIRYANI | Jasmine Rice, Tempeh, Chickpeas, Raisins, Toasted Cashews, Carrot, Onion, Peppers, Cardamom, Cumin Coriander, Cilantro Mint Chutney

DESSERT

CARROT CAKE | (Vegan)

ULTIMATE CHOCOLATE CAKE | with Stout Chocolate Sauce

