



HARTLEYS

— t a v e r n —

\$60 DINNER

STARTER

RABBIT TERRINE | Shades of Gray rabbit, Kendelson Orchards Asian Pear
Chutney, grilled focaccia, pickled red onions, Cressy Mustard

TWICE BAKED LEEK SOUFFLE (V) | Smoked Gouda, Rora Fresh radish and fall
greens, mustard vinaigrette, parmigiano reggiano tuiles

LAMB RAVIOLI | Ivy Dell Farm braised lamb shoulder, ricotta, fall greens pesto

MAIN

EMOLADAS (V) | stuffed with Laundry Farms poblanos and Cloven Farm
oyster mushrooms, mole negro, Hagerman Farms honeynut squash,
Laundry Farms corn relish

ROBBY'S SEAFOOD | seared scallops, shrimp mousse dumplings, Hagerman
Farms pumpkin, Honeywagon Farms parsnip puree, pickled cauliflower,
lobster cognac cream sauce

DUO OF DUCK | seared duck breast, eclair stuffed with roasted duck leg,
honey soy glaze, Honeywagon multicoloured chard, carrot puree, duck jus

DESSERT

MAPLE RUM BABA | Honeywagon Farms rhubarb and maple
rum syrup, chantilly

SWEET CORN PANNA COTTA (V) | Laundry Farms corn, plum
consomme, sponge toffee

COFFEE CHEESECAKE | County Roasters coffee, chocolate
fudge cookie crust, chantilly

(V) VEGAN OPTION UPON REQUEST

Countylicious
a celebration of culinary experiences

NOVEMBER 2 - 22, 2022