



\$60 DINNER

STARTER

Apple & Aged Cheddar Soup | Campbell's Orchard apples, County Cider, Canadian cheddar cheese, Vader's maple syrup glazed puff pastry

County Beef & Barley Soup | East Lake Farms beef, whole grain barley, fresh vegetables, local beef broth

Mixed Green Salad (gf) | candied walnuts, crumbled blue cheese, Vader's maple walnut dressing

MAIN

Rack of Lamb (gf) | grainy mustard rub, Karlo Estates red wine sauce, roasted garlic potatoes, vegetable medley

County Catch Pickerel (gf) | Vader's maple miso glaze, roasted sesame seeds, scallions, sushi rice cake, medley of vegetables

Stuffed Pork Loin | Campbell's Orchard apples, celery, leeks, walnuts, bread, County Cider emulsion, Cressy Mustard & Vader's maple glaze, garlic roasted potatoes, medley of local vegetables

Beef Torandos Rossini (gf) | red wine sauce made with Huff Estates Merlot, foie gras, roasted garlic potatoes, medley of vegetables

Vegetarian Strudel Portofino | Grilled eggplant, onions, kalamata olives, mixed peppers, garlic, dried tomatoes, Highline Farms mushrooms, fresh herbs, phyllo pastry



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DESSERT

Honey Lavender Crème Brule (gf) | Made with Sandbank's Bees Honey

Apple Crumble | Campbell's Orchard apples, Slicker's vanilla ice cream

Red Wine Chocolate Cake | Made Huff Estate's Merlot

Raspberry Cheesecake | Made with Raspberry Vinaigrette reduction
from Black Prince Winery