



AMELIA'S GARDEN
\$50 DINNER

FIRST

TRADITIONAL APPLE AND CHEDDAR SOUP | Campbell's Orchards apples, County Cider and aged Canadian cheddar cheese, topped with a Vader's maple syrup glazed puff pastry |V|

LOCAL PRINZEN CHICKEN LIVER MOUSSE | with crostinis, gherkins, onion, and apple jelly

BEET AND GOAT CHEESE SALAD | mixed greens, Vader's maple & walnut dressing, pickled beets, shallots, and goat cheese
| V without cheese |

LOCAL EAST LAKE COUNTY BEEF & VEGETABLE CONSOMME |
garnished with vegetable julienne

House-made dinner rolls and cheddar biscuits

SECOND

NAVARIN D'AGNEAU | Huff Estates red wine sauce, simmered together with root vegetables, & Ivy Dell Lamb, served with rice pilaf

VADER'S MAPLE SYRUP MISO GLAZED SALMON | served with rice noodles tossed with sautéed vegetables

COUNTYLICIOUS

APRIL 4 - APRIL 28 2024



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CONTINUED

GRILLED PRINZEN CHICKEN BREAST | citrus marinated, served with
fingerling potatoes, local morels, vegetable medley,
& citrus butter sauce

VEGAN RED LENTIL DAHL | served with Naan |V|

DESSERT

SANDBANKS HONEY AND ORANGE CHEESECAKE

VADER'S MAPLE SYRUP CRÈME BRÛLÉE

CAMPBELL'S ORCHARD APPLE CRUMBLE