



WAUPOOS WINERY

\$60 DINNER

FIRST

W.E.W. Meats and Pickles | in-house and La Cultura meats, mustard, crostini
Smoked Ham Hock & Split Pea Soup | farm peanut fed pork, spiced croutons
Maple Smoked Salmon Toast | grilled Jubilee fife sourdough, creme fraiche, fried capers
Spring Greek Salad | farm sundried Vicki's tomatoes, pickled onion, olives, wine cured feta

SECOND

Pork Tourtiere | peanut fed pork & mushroom, winter greens, tomato "chilli sauce"
Spaghetti Aglio E Olio | confit farm garlic, preserved Vicki's tomatoes, parsley, cold pressed EVOO
Bay Williams Pickerel | fennel pollen crusted, lake fish cake, tomato saffron broth
Waupoos Brunch Burger | farm highland beef - heritage pork patty, Empire cheddar, focaccia, fries, greens
Roast Estate Lamb | olive barley risotto, maple carrots, mulled cider jus

DESSERT

Clafeld Apple Crisp | baked ida red apples, vanilla gelato, empire aged cheddar
Salted Maple Croissant Pudding | preserved Waupoos blueberry compote
Ontario Artisanal Cheeses | maple seeds, B. Hogan honey, crustini
House Churned Gelato | daily farm & Waupoos flavours

 COUNTYLICIOUS

APRIL 4 - APRIL 28 2024