



FOUR COURSE TABLE d'HÔTE

Sample Menu – 2017

table d'Hôte menu inspired by the seasons and the bounty of our suppliers
includes cheese & charcuterie board, appetizer, entrée, and dessert
\$67.50 adults \$30.00 children 12 and under

APPETIZERS

Thai Summer Squash Soup*
Peanut grilled pepper relish

Green Salad*
Mesclin greens, seasonal vegetables, Lemon-Herb vinaigrette

Beef Carpaccio *
Red Kale, pickled oyster mushrooms, mustard-garlic dressing, toasted pine nuts, parm

Hazelnut Gnudi
Ricotta dumpling, king oyster mushroom cream sauce, baby spinach

Scallop Ceviche *
Citrus-chili flake marinade, Artichoke cream, beet mango, cilantro, smoked almond, pickled beets

ENTREES

Tom Thomson Trout
Rainbow trout, smashed potato, campfire string beans, bacon beurre blanc, cheddar chive biscuit
‘Tom was a real cook ...trout was boiled and baked not fried real biscuits etc. – H. B. Jackson letter, 1930.

AAA Beef Tenderloin *
Rustic mash potato, mushrooms, brussel sprouts, cherry tomato, red wine jus

Ratatouille Risotto
Summer herbs, grilled vegetables, fresh cherry tomato, eggplant parmesan

Pan Seared Duck Breast
Smoked pearl cous cous, roasted broccoli, muhammara, feta

Lamb Rack
Snow peas, radishes, zucchini, stewed cherries, rosemary-thyme potatoes, caramelized onion puree

DESSERTS

Maple Brûlée
Cinnamon, pecan sugar cookie

Bartlett Phyllo Wrapped Cheesecake
Jack Daniel's caramel sauce

Chocolate Banana Tart *
Avocado-banana mousse, nut & date crust

Marilyn's Ontario Wild Blueberry Pie
Kawartha Vanilla Ice cream

S'more Icecream Please!
Vanilla Ice Cream, marshmallow fluff, graham cracker

**indicates this dish is or can be made gluten free*