



905 843-9225

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HARVEST MENU 2010

STARTERS*

Wild Mushroom, "Wild Turkey", & Bacon Chowder, Crispy Straw Potatoes	\$19.00/litre
Roasted Roma Tomato Soup, Yellow Pepper Coulis and Basil Oil	\$14.00/litre
"Spanish Salad": Manchego, Serrano Ham, Marcona Almonds & Fall Greens Dressed with Jerez Reserva Vinaigrette, Green Olive Tapenade	\$10.00/serving
A Small Muscovy Duck Breast & Sweet Corn Pot Pie	\$10.00/serving
Caramelized Crab Apple Onion and Stilton Tart, Sauce Bordelaise and Crab Apple Jelly	\$12.00/serving
Squash and Roasted Garlic Agnolotti, Chopped Hazelnuts, Sage Leaves, Brown Butter and Parmesan, Herb Salad	\$16.00/serving
Lump Fresh Lobster and Crab Cocktail: Baby Romaine, Shaved Fennel, Pickled Onions and Green Goddess Dip, Hot and Sour "Shrimp Shooter"	\$19.00/serving

Minimum 2 Servings



BRUNCH*

A skewer of Autumn Fruits, peppered Mascarpone	\$ 5.00/serving
Fresh Chanterelle, our Baked Ham, and Applewood Cheddar Bread Pudding, Spicy Banana Ketchup	\$ 8.00/serving
Chunky Bison and Parsnip Shepherds Pie, Anne's Chili Sauce	\$10.00/serving
Smoked Turkey Breast "Reuben", Russian Dressing, Pickles and Chips	\$10.00/serving
"Grey Goose" and Green Peppercorn marinated Fresh Salmon, "Grey Poupon" Sauce, Crusty Baguette and Radishes with Normandy Farm House Butter	\$14.00/serving
Braised Short Rib, Stewed Arugula and Taleggio Lasagna	\$19.00/serving
Our Bakery Basket: Buttermilk Scones, Tea Biscuits, and Praline Coffee Cake Baked to Order and a Jar of Homemade Jam	\$ 8.00/serving
Chelsea Buns Raisin or Pecan	\$12.99 ½ Slab \$24.99 Full Slab

***Minimum 2 Servings**



ENTREES*

Black Bean and Ten Vegetables plus Mushrooms Chili, Organic Sour Cream, 3 year Cheddar and Tortillas	\$11.00/serving
Lailey Cabernet Braised Venison, Veal Kidney and Yukon Gold Pot Pie	\$11.00/serving
Roast Whole Capon, Prune and Parsley Stuffing, Pan Drippings Gravy, Roasted Carrots, Baby Onions, Turnips and French Beans, Whipped Potatoes	\$23.00/serving
Spicy Merguez Sausage and Garlic Crouton Stuffed and Roasted Boneless Breast of Turkey, Tarragon Tomato Jus and "2 Sides"	\$29.00/Serving
Brown Sugar and Cider Glazed Mennonite Ham (for 25-30)	\$135.00
Ontario Lamb Shank "Osso Buco": Pumpkin and Pancetta Risotto, Grilled Caesar Salad, Lamb Sausage and Spinach Stuffed Peppers and Fried Artichoke	\$39.00/serving
Poached Roulade of Muscovy Duck and Savoy Cabbage, Sweet Corn and Duck Confit Succotash, Wild Rice Waffle, Rich Duck and Drambuie Jus, Candied Turnips and Fig Jam	\$39.00/serving
"Bistecca alla Fiorentina": Broadway's 32 oz Porterhouse, Marinated in "Twisted Pit Olive Oil" and Coarse White Pepper, Grill Seared to Rare, Gorgonzola Potatoes, Tuscan Bread Salad, Zucchini Carpaccio and Flaked Sea Salt	\$41.00/serving

***Minimum 2 servings**



SIDE DISHES*

Turkey Drippings Roasted Carrots, Turnips, Baby Onions, Rutabaga, Parsnip and French Beans	\$7.00/serving
Butternut Squash Mashed with Buckwheat Honey, Butter and Grain Mustard	\$7.00/serving
Julia Childs Baked Cucumbers	\$7.00/serving
Roasted Beets, Oranges, Fennel and Sweet Onion, Smoked Paprika, & Mint Vinaigrette	\$8.00/serving
Crispy Polenta, Portobello Mushrooms, Wilted Greens and Warm Pomegranate Balsamic Dressing	\$10.00/serving
Gratin of Brussel Sprouts, Berkshire Prosciutto, and Glazed Shallots, Gruyere and Cornflake Crust	\$10.00/serving
Sweet Potato and Parsnip Rosti, Fresh Thyme and Poached Marrow	\$5.00/serving
Butter Mashed Potatoes	\$5.00/serving
Suet-Roasted Fingerlings with Steak Spice	\$5.00/serving

*Minimum 4 Servings

CONDIMENTS

Kathy's, Sausage and Onion Stuffing	\$ 9.00/lb
Apple and Celery Stuffing	\$ 8.00/lb
Wild Rice, Cranberry Focaccia and Pecan Stuffing	\$15.00/lb
Cornbread Baked to Order	\$ 4.00/small \$ 7.00/large
Rick's Turkey Gravy	\$10.99/ 500 ml \$19.99/1 litre
Sauce Bordelaise	\$29.00/1 litre
Cranberry Orange Chutney	\$ 8.99/250 ml
Red Onion Marmalade	\$ 8.99/250 ml
Crab Apple Jelly	\$ 6.99/250 ml



DESSERTS

Pumpkin Crème Brule	\$ 8.00
Pumpkin Pie	\$13.99
Maple Pecan Tart	\$19.99
Carmel Apple Cake	\$29.95
Fall Fruit Crumble	\$19.99
White Chocolate Cheesecake with Raspberry Sauce	\$35.00
Rice Pudding	\$10.99/litre

As always we will have all of our regular fruit pies available. We welcome special orders for dessert trays.



Roast Turkey Dinner for 2

Roasted Butternut Squash and Apple Soup

Oven Roasted Turkey Breast

Butter Mashed Potatoes

Turkey Drippings Roasted Carrots, Turnips, Baby Onions, Rutabaga,

Parsnip and French Beans

Rick's Turkey Gravy

Cranberry Sauce

Fall Fruit Crumble

\$49.00