

CHEFS TABLE

Duck Rillettes

wild pepper, grilled focaccia

Norfolk 'Surf + Turf'

pickarel "wings" +
mini Grassland Meats all beef corndog

Pork Belly Bites

tomato chili jam

Heritage Greens

heritage greens, fennel, watermelon radish, toasted pumpkin seeds,
smoked tomato vinaigrette, goat cheese fritter

Norfolk ABC Pizza

apple, smoked bacon, celeriac cream,
Jensen's cheddar, caramelized onions, basil

Strawberry Sorbet

small bite, big flavour

CHOOSE ONE FROM THE FOLLOWING FOR MAIN COURSE:

Ontario Steelhead Salmon

rösti potato, roasted cauliflower, lemon,
caper + dill pan sauce

Townsend Butchers Beef Tenderloin

Huckleberry Gold mash, rosemary + maple
roasted carrots, red wine jus

Y U Ranch Beef Cheek

5 Brothers herbed polenta, charred lemon
Reggiano broccoli, horseradish jus

Chicken Involtini

prosciutto wrapped breast w/roasted red pepper + provolone stuffing,
truffled Gouda scalloped potato, toasted fennel seed cream

CHOOSE ONE FROM THE FOLLOWING FOR DESSERT:

Empire Apple Tart Tatin

Hewitt's French Vanilla ice cream

Vanilla Crème Brûlée

lavender shortbread



\$125 per guest plus hst + gratuity
optional pairings + \$45