



Thursday - Saturday
5pm - 8pm

COUNTYLICIOUS FALL 2024

Dinner Menu

\$60 one choice per course

House Focaccia, Whipped Butter, Spiced Olives

- FIRST COURSE -

Mexican Caldo de Res Beef Stew

Property Beef, Local Corn, Garden Chile Salsa

Maple Smoked Salmon Rilette

Roast Beetroot, Goat Cheese Emulsion, Capers, Pickled Onion

B.L.T Salad

Pork Belly, Focaccia Croutons, Romaine, Farm Tomato Vinaigrette

Farm Ham Hock Terrine

Cider Pickles, Cressy Mustard, Crostini

- SECOND COURSE -

Bay Williams Fish Cioppino Stew

Pickarel, Perch, Herring, Tomato Wine Broth,

Grilled Waupoos Pork Chop

Peanut Fed Pork, Pumpkin Grits, Greens, Marsala Jus

Farm Hazelnut Mushroom Gnocchi

Truffled Kale, Squash, Cider Onions, Sicilian Olive Oil

Highland Beef Bourguignon

Back 40 Potatoes, Heirloom carrot, Celtic Blue Cheese,

Waupoos Smash Burger

Farm Raised Beef Patty, Empire Cheddar, Potato Roll. Greens, Fries

- THIRD COURSE -

Clafeld Apple Toffee Crisp

Farm Maple Toffee, Whipped Sour Cream

Salted dark chocolate bites (g/f)

Waupoos Blueberries, Van. Island Sea Salt

Ontario Cheese Plate

Spiced Pumpkin Seeds B. Hogan Honey Crostini

Fresh Churned Gelato

Daily Farm & Flavours Of Waupoos

- DRINKS -

WHITE WINE 12

RED WINE 12

ROTATING BEER & CIDER TAP 9

NON-ALCOHOLIC BEVERAGES 3.50

Ask server for selection

