

Friday July 30 Dinner

Appetizers

leek and wild mushroom soup with a chanterelle cream	10
garden salad with Fairwinds Farm goat feta and a lemon olive oil dressing	12
crispy fish cakes with spring greens and apple vinaigrette	14
grilled romaine heart with crisp prosciutto and spicy anchovy parmigiano vinaigrette	14
mussels and clams in a saffron tomato broth	14
roasted vegetable flatbread	16
smoked pork, apple, onion and mushroom flatbread	17
roasted chicken, artichoke and peppers with goats cheese flatbread	18
roasted pear, prosciutto and blue cheese flatbread	18

main courses

orecchiette with wild boar bacon and mushrooms spicy tomato sauce	19
spinach leaf pasta with chicken and artichokes in a lemon cream	19
egg noodle fettuccini with prawns snap peas and cherry tomatoes aglio et olio	22
prosciutto wrapped scallops with a mango caponata	27
pan seared crispy halibut with arugala and citrus	28
citrus and basil brined Broek Acres pork loin with chanterelle mushrooms	32
veal chop with prosciutto, buffalo mozzarella and sage butter	36
grilled AAA striploin with heirloom tomato and onion	29
grilled AAA ribeye with heirloom tomato and onion	38

All dishes are made to order and your patience is appreciated. A gratuity of 18% will be added to parties of eight or more. Please, no separate cheques. If you do not trust the people you are with, don't break bread with them.