



treadwell

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“Farm-a-Licious” Lunch Menu

March 2012

Soup

Maple Roasted Parsnip Soup

Salad

“Vik’s” Organic Greens with Crumbled Blue Cheese
Honey and Citrus Vinaigrette, Black Pepper Cracker

Mussels

Steamed PEI Mussels with Oatmeal Stout
Smoked Bacon and Chili

Beef

Chili & Lime Marinated “Cumbrae Farms” Flank Steak
(grilled medium rare)
Pommes Frites, Peppercorn Jus

Lamb

Housemade Lamb Sausage with Toasted Fennel Seed
Roasted Garlic Mashed Potato, Caramelized Onion Jus

Risotto

Roasted Cauliflower Risotto
Aged Cheddar and Mustard Greens

Panna Cotta

Coffee Panna Cotta with Condensed Milk Ice Cream
Ginger Snaps

Ice Cream and Sorbet

Selection of Three Ice Creams and Sorbets

Rice Pudding

Vanilla Bean and Blackberry Rice Pudding
Crumbled Amaretti Cookie, Blackberry Sorbet

Three Courses - 25
with Wine Pairings - 50

(prices do not include taxes and gratuity)



“Farm-a-Licious” Dinner Menu

March 2012

Risotto

Roasted Cauliflower Risotto
Aged Cheddar and Mustard Greens

Mussels

Steamed PEI Mussels with Oatmeal Stout
Smoked Bacon and Chili

Salad

“Vik’s” Organic Greens with Crumbled Blue Cheese
Citrus and Honey Vinaigrette, Black Pepper Cracker

Lamb

Damson Plum Glazed “Cumbrae Farms” Lamb Shank
Sautéed Potato, Caramelized Onions, Rosemary Jus

Whitefish

Lake Huron Whitefish with Mustard and Lemon Butter
Pressed Potato & Goat’s Cheese Terrine, Poached Egg

Gnocchi

Lemon and Potato Gnocchi with Wild Mushrooms
Spinach, “Monforte” Toscano, Soy Truffle Cream

Panna Cotta

Coffee Panna Cotta with Condensed Milk Ice Cream
Ginger Snaps

Ice Cream and Sorbet

Selection of Three Ice Creams and Sorbets

Rice Pudding

Vanilla Bean and Blackberry Rice Pudding
Crumbled Amaretti Cookie, Blackberry Sorbet

Three Courses - 35
with Wine Pairings - 60

prices do not include taxes and gratuity
an 18% gratuity will be added to tables of 6 or more guests