



## Dinner Menu

“Farm-to-Table Cuisine”

### Bread

Whole Wheat Sourdough with Daily Butter

### Appetizers

Asparagus, Pingue’s Prosciutto, Arugula, Roasted Lemon Vinaigrette

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Burrata, Cornbread, Hot Honey, Sorghum, Bee Pollen

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Roasted Spring Mushrooms, Black Truffle, Goat’s Cheese, Grilled Brioche

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Steamed PEI Mussels, Fennel Pollen Cream, Sea Salt Frites

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

### Main Courses

Roasted Lamb Sirloin, Spring Radish, Buttered Peas, Edamame, Mint Jus

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Halibut, Leek & Fennel, Garlic & Herb “Potted Shrimp”, Saffron Cream

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Heritage Chicken, Wild Mushrooms, Asparagus, Roast Chicken Jus

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Ricotta Gnocchi, Wild Garlic Pesto, Spring Vegetables, Pecorino

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Daily Dry-Aged Beef Feature (*Market Price Supplement*)

### Desserts

Milk Chocolate Crème Brûlée

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Quiet Acres’ Strawberries, Lemon Poppy Seed Shortcake, Vanilla Whipped Cream

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Krueger Blue with Truffle Honeycomb

Three Course Dinner Menu -115-

Sommelier Wine Pairing -75-

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns  
Due to food being cooked to order, there may be a short wait during busy periods