

## **DINNER MENU**

**\$33**

### **FIRST COURSE**

*Select one of the following:*

Charcuterie - Grilled Ibis Bakery bread, mustard green pesto, country ham, house pickles

Fried Brussels Sprouts - Chili sorghum vinegar, fried garlic bread crumbs

### **SECOND COURSE**

*Select one of the following:*

Sweet Potato Soup - Smoked apple gastrique, fried sage, pecan crumble

Green Salad - Sherry vinaigrette, fennel, radish, fried shallots, sunflower seeds

### **THIRD COURSE**

*Select one of the following:*

Ricotta Agnolotti - Garlic scape beurre blanc, grilled carrots & turnips, Grand River mushrooms,  
fresh sheep's milk cheese

Heritage Pork Bolognese - Fresh pappardelle, parmesan, Prairie Tomme cheese