

Taste *of the* Wilds

STARTER

APPLE & BEET SALAD WITH GOAT CHEESE CRUMBLES
& APPLE CIDER VINAIGRETTE

ENTRÉE CHOICES

HUNTER'S CHICKEN BREAST

Organic Chicken Breast with Forest Mushrooms, Tomatoes
& Shallots in a Cognac White Wine Reduction, served with Redskin
Mashed Potatoes & Seasonal Vegetables

or

VENISON BACKSTRAP

Venison Backstrap with Juniper Rub & Gin Glaze garnished
with Leeks & Shiitake Mushrooms served with Redskin Mashed
Potatoes & Seasonal Vegetables

or

FOREST HARVEST POT PIE

Carr Farm Parsnips and Celeriac, combined with
Organic Carrots, Sweet Potatoes, and Forest Mushrooms,
in a savory Shiitake Broth. Crowned with a Prairie Breeze
Cheddar and Rosemary "leaf" Biscuit.

Vegetarian Option

DESSERT

APPLE CRANBERRY GALLETTE
WITH ORCHARD APPLES & CRANBERRIES BAKED
IN A MIMOLETTE PASTRY CRUST

\$65/person plus tax and gratuity.

To confirm reservation, payment is collected
before your scheduled dinner time.