

Menu Plated

Price:C\$58.00

Fresh baked breads served family style Course One:

North Arm Farm Beets on a West Coast organic greens mix, with crumbled goats cheese and caramelized hazelnuts

Course Two:

Choice of

Fresh wild caught Oceanwise Sockeye salmon, Pemberton potato puree, mixed local vegetables, saffron beurre blanc

Wild mushroom risotto, pecorino Romano cheese, grilled asparagus, fresh grown herbs (vegan option if requested)

Braised short ribs, Pemberton potato puree, mixed local vegetables, red wine demi glaze

Dessert:

Fruit platter with a selection of fresh local berries Ottawa Valley Sugar Shack maple cheesecake

