



## Three Course Plated Dinner (sample menu)

Price: C\$95.00

### Sample Three Course Dinner Menu

Our in house restaurant, Treadwell Cuisine, follows a philosophy of fresh farm-to-table cuisine new menus are continually being created in order to embrace our local farmers and food producers. Our Chefs are also excited to work with you to create a customized menu.

#### Appetizers Selection Examples (1)

Heirloom Beet Salad with "Monforte" Feta Toasted Almonds, Dill Vinaigrette  
Roasted Red Pepper Soup with Lime Sorbet & a Togarashi Straw  
Heirloom Tomato Salad with "Monforte" Fresco Focaccia Croutons, Crispy Basil  
Local Salad Greens with Shaved Pear, Blue Cheese & Candied Pecans

#### Entree Selection Examples (3)

Roasted Ontario Free Range Chicken with Mushrooms, Olive Oil Fingerlings, Cafe au Lait Sauce  
Pan-Seared Artic Char with Bacon & Beluga Lentils, Cauliflower Puree & Sauce Gribiche  
Confit of "Woolley's" Lamb Shoulder with Crushed Potatoes, Eggplant & Feta Vinaigrette  
Sesame & Hoisin Glazed Beef Short Ribs with Potatoe Puree & Pickled Red Onion  
Muscovy Duck Breast with Preserved Apricots & Organic Quinoa  
Herb & Potato Gnocci with Mushrooms, Blue Cheese & Crispy Sage (V)

#### Dessert Selection Examples (1)

Vanilla Bean Cheesecake with Sweet & Sour Cherries & Smoked Maple Bourbon Ice Cream  
"Whitty Farms" Berry Mess with Vanilla Bean Whipped Cream & Crunchy Meringue  
Sticky Toffee Pudding with Rosemary Caramel  
White Chocolate Coconut Panna Cotta with Sea Buckthorn Sorbet & Local Berries  
Dark Chocolate Tart with Salted Caramel Ice Cream  
Spiced Carrot Cake with Nutmeg Ice Cream