



## Summer Menu

Price: C\$125.00

### GRAZING STATION

#### A Selection of Charcuterie and Cheese

w/ house made breads, preserves, fruits and treats

### CANAPES

#### Snow Crab Salad On Toasts

w/ mayo, butter, celery and chervil

#### Sweet Corn Fritters

w/ lime, mascarpone and aleppo chili

#### Baby Gem Lettuces

w/ melon, ham and cheese

#### Maple Cured Salmon

w/ whipped labneh, waffle chip and balsam fir zatar

#### Honeycomb Tart

w/ black pepper and cherries

### FIRST COURSE

#### Salad of Local Greens

w/ carrot vinaigrette and hemp dukkah

#### A Selection of Small Shared Dishes

wood fired pita w/ olive oil and everything spice

fried halloumi w/ lemon jam

blistered shishito peppers w/ sea salt and lime

charred zucchini w/ pumpkin seed and roasted pepper

hummus w/ fermented turnip and sesame

babaganoush w/ pomegranate and salted onion

wild rice dolma w/ grilled mushroom, pickled beets and rose

## SECOUND COURSE

### Vine Ripened Tomato Salad

w/ schug, sheeps milk feta and fennel pollen

### Chilled Cucumber and Endive Salad

w/ kefir, mint, sumac, sunflower and borage

### Fried Cauliflower

w/ semi dried grapes, olive, pumpkin seed and vanilla

### Ember Grilled Chicken Brochette

w/ caramelized lemon, mango amba and pickled onion

## THIRD COURSE

### Tender Beet Roots

w/ charred treviso, tahini, pickled persimmon and buckwheat

### Crispy Eggplants

w/ salted meyer lemon, maple, fresh chili and rosemary

### Spiced Basmati Rice

w/ green lentils, fried onion and chive

### Smoked Hawaii Rubbed Beef Brisket

w/ pumpkin seed muhammara and summer herbs

## DESSERT

### Simpsons Donuts

w/ sprinkles and pink icing

### Festival Donuts

w/ cinnamon and sugar

### Donut Sandwich

w/ marinated berries and cream

## LATE NIGHT

### Smashed Cheeseburgers

w/ buttered buns, cheese, pickles, special sauce

### Sparkle Fries

w/ magic spice blend and ketchup