

Please keep in mind – due to the nature of our food program, this menu is subject to change based on availability of ingredients

Winter Whitbylicious 2018

Dinner Menu – 3 courses \$40

First Course

Kale Salad · fennel · cucumber · raddichio · Grana Padano · house vinaigrette

Daily Soup

House Duck Pate · fruit compote · lavash · crostini

Second Course

Bavette Steak · grilled · truffled Northern Woods mushrooms · roasted fingerling potatoes · local vegetables · bordelaise sauce

Roasted Chicken Breast · fresh rosemary · roasted fingerling potatoes · roasted sweet peppers · cherry tomatoes · braised rapini · natural jus

Ted the Fisherman's Arctic Char · pan seared · sweet potato terrine · local organic vegetables · bay scallops · tomato beurre blanc

Local Rabbit Roulade · bacon wrapped · housemade sausage stuffed · local organic polenta · sauteed greens · Cinzano vermouth jus

Third Course

Southern Style Banana Pudding · in a mason jar · Appleton rum pastry cream · macerated bananas · housemade vanilla wafers · whipped cream

Date and Almond Cake · housemade ginger mascarpone gelato · salted caramel



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