



STARTER

Bannock, miso butter and mushrooms

APPETIZERS

Hot black walnut and artichoke dip, caramelized walnut crumble, and dill oil

&

Warm goat cheese in roasted rye crust, confit sweet potato cake, lentil salad with nocturnal vinegar

MAIN COURSES

Cornish chicken with orchard plum, creamy barley, plum glaze, and Renard vinegar, Brussels sprouts two ways

&

Veal osso bucco, winter ratatouille, potato emulsion, and Moreau Farm chorizo

&

Smoked Arctic char, mini vol-au-vent, homemade ketchup, chioggia beet and sea asparagus chutney

DESSERT

MINI PUMPKIN CRÈME BRÛLÉE WITH AN ASSORTMENT OF NYMARK DESSERTS



STARTER

Bannock, miso butter and mushrooms

APPETIZERS

Hot black walnut and artichoke dip, caramelized walnut crumble, and dill oil

&

Braised cabbage salad, Ferme Moreau cured ham, apple butter, and homemade sauerkraut

BEFORE THE MAINS

Warm goat cheese in roasted rye crust, confit sweet potato cake, lentil salad with nocturnal vinegar

MAIN COURSES

Cornish chicken with orchard plum, creamy barley, plum glaze, and Renard vinegar, Brussels sprouts two ways

&

Venison loin with white spruce, roasted turnip and beets, haskap berry gastrique

&

Smoked Arctic char, mini vol-au-vent, homemade ketchup, chioggia beet and sea asparagus chutney

DESSERT

MINI PUMPKIN CRÈME BRÛLÉE WITH AN
ASSORTMENT OF NYMARK DESSERTS