

Harvest Festival 2011

Appetizers

- ▽ Rustic Butternut Squash Soup cup \$3.50 bowl \$5.50
Garnished with crispy yam chips & creme fraiche
- ▽ Roasted Garlic & Mushroom Crostini \$8
Fresh cultivated mushrooms, roasted garlic cloves finished with BC Merlot & cream, served with garlic toast
- ▽ Roasted local beet & English Stilton Salad \$9
Sea Salt & black pepper, caramelized onion & candied walnuts, drizzled with a real maple

Entrees

- ▽ Braised Top Sirloin & Buttered Noodles Sm \$16 Lrg \$19
Slowly simmered with root vegetables, fall onions & red wine, with sauteed local chanterelles accompanied by house made egg noodles & garlic toast
- ▽ Butternut Squash Tordelli in Pumpkin Seed Pesto Sm \$ 14 Lrg \$17
Locally produced cheese & squash tordelli in a roasted tomato pumpkin seed pesto served with a fresh assortment of garden vegetables
- ▽ Local Albacore Tuna Loin & Cortez Mussels \$22
Lemon herb grilled tuna loin served on a bed of fresh spaghetti tossed with mussels and a garlic chive harvest cream sauce & garden vegetables

Wild Goose Gewurztraminer \$38 per bottle
bbobottlebottle

Dessert

- ▽ Sour Cream Apple Crumble Pie \$5.50
A la mode..... \$6.50
- ▽ Carmelized Banana Bread Pudding \$5.50
Served warm with a spiced rum custard sauce A la mode..... \$6.50

Fusilli Grill