

Fabulicious Menu November 2009

Lunch

First

Smoked Ham Hock, Parsley and Potato Terrine
Toasted Brioche

Seasonally Inspired and Regionally Foraged Soup

Icewine Chioggia Beets
Fifth Town Feta and Daniel's Watercress
Niagara Balsamic Dressing

Second

Wellington County *Trius* Beef Mini Sliders
Smoked Bacon, Icewine Onion Marmalade, Blue Haze
Hand Cut Rosemary and Sea Salt Fries

Fenwood Farm Chicken
Smoked Ham Hock and Pristine Navy Bean Cassoulet
Fall Vegetables

Lake Erie Wild Trout Filet
Celeriac, Apple and Wild Mustard Slaw
Sauce Grebiche

Third

Spiced Pumpkin Cheese Cake
Walnut Butter Biscuit
Sweetened Crème Fraiche

Hazelnut, Almond Chocolate Bar
Double Chocolate Icewine Ice Cream

Icewine Apple and Cornmeal, Tart
Candy apple Ice Cream