

The Brandy Room

Featuring Local Products From the Following Farms and Suppliers; The Puddicombe House Garden, Goosen Trout Farm, Hawkins Honey, Country Poultry, Martins Family Fruit Farm, and Egli's Meat Market

3 Courses for \$ 35.00

Tasting Menu

Roasted Butternut Squash Soup
Honey Chili, Crème Frièche

Duck Pastrami
Corn Fritter, Rhubarb Relish, Huckleberry Mustard

Zucchini "Parpardolle"
Oven Roasted Tomato Velouté Parmesan

Beef Brisket
Grilled Portobello, Honey Crisp Horseradish Velouté,
Yukon au Gratin

Sage Roasted Trout
Warm Maple Vinaigrette, Fennel Fondue, Roasted Sweet Potato

Safflower Linguine
Mushrooms, Spinach, Roasted Red Peppers,
Charred Tomato Pesto

Dessert

Apple Fritter
Maple Crème Anglaise, Soya Nut Streusel

Oven Roasted Peaches
Basil Syrup, Bee Pollen Ice Cream

Carrot Cake Panna Cotta
Panna Cotta, Carrot Crisps