

08 26 2023

FEAST

FARM TO TABLE
DINING EXPERIENCE

AMUSE BOUCHE

garden tasting platter with fresh brown
bread, & hand-churned, sea-salted butter

APPETIZER

nova scotia charcuterie board with locally made
cheeses, and housemade crackers, pâté & preserves

MAIN COURSE

housemade butternut squash and ricotta ravioli with
shallot & brown butter cream sauce with roasted hazelnuts
or
shallot & brown butter cream sauce with local ground pork

REMISE EN BOUCHE

fresh garden salad

DESSERT

blueberry and thyme galette
with housemade lemon curd ice cream

