

# Spring Countylicious 2019

## Appetizers

### ***Caramelized Carrots***

Caramelized carrots, Vader's maple candied walnuts, golden raisins, arugula, goat cheese, brown butter vinaigrette

### ***Cheddar Cheese and Bacon Gougères***

Armstrong's cheddar cheese and double smoked bacon gougères, apple and brandy chutney, served with lightly dressed greens

### ***Smoked and Braised Pork Belly***

Prince Eddy's beer brined and applewood smoked pork belly, with cream ale BBQ glaze, served with jalapeno and cheddar corn bread crumble

### ***Classic Mussels***

P.E.I. mussels, tossed in a Huff Estates Winery's off dry Riesling, garlic cream sauce, served with grilled baguette.

## Mains

### ***Smoked Gouda and Herb Gnocchi***

Parisian style in-house made gnocchi with smoked gouda and fresh herbs, tossed with caramelized shallots, sautéed Highline mushrooms, spinach, and Grana Padano cream sauce.

### ***Grilled Pork Tenderloin***

Brined and grilled tenderloin topped with roasted gala apple, caramelized onion and vanilla butter. Barley risotto and our daily vegetable selection.

### ***Steak Frites***

5oz tenderloin, topped with a charred leek, red wine and tarragon compound butter. Served with truffle and Grana Padano frites and our daily vegetable selection

### ***Grilled Atlantic Salmon***

In a County Cider and caramelized fennel cream sauce, herbed potato rosti, our daily vegetable selection

## Dessert

### ***Dark Chocolate and Banana Crème Brûlée***

With a peanut butter cookie

### ***Carrot Cake Cheesecake***

A collision of two classic desserts, cheesecake swirled with carrot cake

### ***Earl Grey Tea Cake***

With vanilla and Sandbanks Bees honey buttercream