



## **Field to Chef Menu**

**\$59.00 Prix Fixe**

Plus Taxes and Gratuity

Includes your choice of appetizer, entrée and dessert

### **APPETIZERS**

#### **A Tasting of Local Heirloom Tomatoes**

Herbed Consommé, Leek Wrapped Tomato Terrine, Sorrel Sorbet with Chevre Stuffed Pickled Tropea Onions and Seedlings

#### **Sweetbread and Radish Salad**

Spiced Cornmeal Crust Sweetbreads, Honey Chilli Gelée, Radish Salad, Krug's Double Smoked Bacon with Niagara Baco Noir Vinaigrette and Sous-Vide Apple

### **ENTRÉES**

#### **Kevin McComb's Lamb**

Sous-Vide Leg, Ravioli, Merguez Sausage and Breaded Braised Neck with, Baby Fennel Confit, Turnip and Roasted Shallot Jus

#### **Lyndon Farms Arctic Char**

Edamame and Dinosaur Kale

#### **Potato Gnocchi**

Church Garden Herbs

### **DESSERTS**

#### **Peach Arlette**

Honey and Lemon Balm Sorbet

#### **Classic Crumb Cake**

Apricot and Muscat Soup

*Local Farmers:* Kevin McComb, Lyndon Fish Hatcheries, Soiled Reputation, Dave Koert and Carol Francom