



## Field *to* Chef *Menu*

Local Corn & Fingerling Potato Chowder  
with Cold-Smoked Jackson's Trout



EverSpring Farms Duck:  
Confit and Soy-Glazed Soiled Reputation Braised Baby Leeks  
pickled eggplant and sauce 'Vadouvan'



*Suggested Wine:*  
*Le Clos Jordanne 'Claystone' Pinot Noir, Niagara 2005*



Pecan and Wild Blueberry Streusel  
Golden Orchard sea buckthorn compote & Apricot Sorbet



*Prix Fixe: Three Courses...\$67.00 Two Courses...\$52.50*

*Coffee, wine, taxes and service extra.*