

RUNDLES



FROM FIELD TO CHEF RUNDLES DINNER MENU

CHEF DE CUISINE, NEIL BAXTER

PRICE \$79.50 PER PERSON INCLUDES COFFEE OR TEA.
WINE, TAXES AND SERVICE ARE EXTRA.

A Sampling of RUNDLES CHARCUTERIE,
which includes cured meat and various
types of sausage, pickles, and mustard

Featured Producer: Perth Pork Products

MASALA COATED RAINBOW TROUT,
Peking duck and green mango salad,
in a ginger-cardamom broth

Featured Producer: T.J.'s Trout Farm

SHEEP AND GOATS' MILK CHEESES,
with walnut and raisin bread.

Featured Producer: Monforte Dairy

NIAGARA AND PRINCE EDWARD COUNTY WINE PAIRINGS,
\$46.50 PER PERSON (TAXES AND SERVICE EXTRA)