



FALLICIOUS

October 13 - November 13

Sunday - Friday | Lunch & Dinner



2 Course Prix Fixe - \$39

3 Course Prix Fixe - \$45

First Course

Apple & Pear Salad

Thornbury Apple, Smoked Pear Puree, Radicchio, Iceberg, shaved Fennel, Smoked Bacon, Blue Cheese crumble, Apple Dijon Vinaigrette

Forest Mushroom Salad

Roasted Forest Mushrooms, Arugula, Iceberg, EVOO, Balsamic Reduction, Goat Cheese Snow

Corn & Jalapeno Chowder

Topped with Fried Jalapeno chips, smoked paprika oil, and Micro Greens

Second Course

Pulled Short Rib Papparedelle

Beef Short Rib Ragout, Asiago, micro Arugula

Grilled Branzino

Green Pea Puree, Crushed Garlic Butter Potatoes, Heirloom Tomato Salsa

Pork Chop

Pan Seared Bone in 10 oz Pork Chop, smothered in a Dijon and Tarragon Mushroom Madeira Cream Sauce served with Garlic and herb Mashed Potatoes

Stuffed Spaghetti Squash

Roasted 5 Spice Squash, Creamed wild rice, leeks, Spinach, Dried cranberries, Pickled Chilis, Honey Roasted Sunflower Seeds, Soy Caramel

Desserts

Caramel Carrot Cheesecake

Served With Whipped Cream, Collingwood Whiskey Caramel Sauce and Toasted coconut

Apple Blossom

Served warm With French Vanilla Ice Cream and Collingwood Whiskey Caramel Sauce

Sides (+\$9)

Crispy Brussels

Asiago, Balsamic Reduction, Micro Greens

Roasted Beets

Goat Cheese snow, Balsamic Reduction, Micro Greens

Roasted Parsnips and Carrots

Orange Honey Glaze, Micro Greens

Sauteed Rappini

Roasted Garlic, EVOO, Fresh Lemon

Roasted Sweet Potato

Orange Honey Glaze, Micro Greens