



## menu

April 20<sup>th</sup> 2024

### **Pork Terrine**

mangalitsa pork head & berkshire pork shank,  
pickled beets, mustard, sourdough rye cracker

### **Halibut**

grilled halibut cheeks, cauliflower, parsnip

### **Rigatoni**

buttercup squash, cream, pecorino

### **Hen of the Woods**

black pearl king & blue oyster mushrooms,  
pickled chanterelle, leek vinaigrette,  
spruce capers

### **Ravioli**

chicken liver mousse, butter, shallot,  
wild blackberry balsamic

### **Apple & Celery Root**

fennel, hazelnuts, cheddar,  
dill & fennel vinaigrette

### **Beef Shank**

braised highland beef shank,  
potato

### **Torrone**

frozen maple & cream nougat,  
mugolio

### **Marjolaine Cake**

\$125/person

*"Your meals in life are numbered, and the number is  
diminishing. Get at it"*

- Jim Harrison

A simple terrine in the style of headcheese made from a mangalitsa pig lovingly raised by Lucas at Mavelus Farms just a few kilometers from here and the shanks of a berkshire hog, raised with the same love and attention, by Ned & Crystal at Red Spruce Farm in Scotsburn. Slowly braised and mixed with a reduction of the rich stock, allowed to set overnight and brushed with an aspic of ice cider from Grand Pré Winery. Accompanied by last autumn's beets lightly pickled, and sourdough rye crackers. Atlantic halibut cheeks grilled over very hot coals, brushed with cultured butter, served with parsnip roasted in the wood-oven over a sauce of cauliflower and milk. Fresh extruded rigatoni made from our hen's eggs, tossed with a sauce of wood-oven-roasted buttercup squash and Knoydart Farm cream with shaved sheep's milk cheese. Hen of the woods, black pearl king and blue oyster mushrooms, grown by Abbey & Andrew at Porter River Farm and Forage, grilled over hot coals. Served with pickled chanterelle mushrooms, foraged last summer while walking my dog through the woods, and spruce tips, over a light sauce of leeks. Ravioli made from our hen's egg yolks, filled with a mousse of wood-oven-roasted chicken livers from Trudi's beautiful free-range chickens at Piedmont Valley Farms just outside of Avondale. Tossed with cultured butter and a balsamic vinegar made with wild blackberries from the hedgerow of our property. Apples and celery root lightly charred over hot coals, served with fennel, roasted hazelnuts, aged cheddar cheese from Knoydart Farm and a dill & fennel vinaigrette. Beef shank slowly braised in red wine from Benjamin Bridge Winery and beef stock from the bones of the same highland cow, one of a very small herd that feed only on grass at Red Spruce Farm. Served with baby potatoes cooked in beef stock then roasted in the wood-oven with beef drippings. A cold torrone made of maple syrup from the Nobles at Creekside Farm in Blue Mountain and cream from Knoydart Farm, the Maritime's only grass-fed dairy farm owned and operated by Frazer, Angela & Adam, and located just down the road from us. Topped with mugolio, a fermented syrup made from our pine tree's green pine cones. Finishing with a marjolaine cake of apple buttercream, salted caramel and almond sponge cake covered in chocolate ganache.

**Knoydart Dairy Farm**  
[knoydartfarm.org](http://knoydartfarm.org)

**Piedmont Valley Farms**  
[piedmontvalleyfarms.com](http://piedmontvalleyfarms.com)

**Mavelus Heritage Farms**  
[mavelus.ca](http://mavelus.ca)

**Porter River Farm & Forage**  
[porterriverbalsam.ca](http://porterriverbalsam.ca)

**Red Spruce Farm**  
[redsprucefarm.com](http://redsprucefarm.com)

**Creekside Farm Maple**