

# *Flavours of Fall* MENU

3 COURSE \$45

## APPETIZERS

CHEF'S DAILY SOUP

HARVEST GREENS SALAD

with toasted pumpkin seed, elderflower vinaigrette and brie

## ENTREES

DILL PICKLE FRIED CHICKEN

smoked mac n' cheese, mushy peas and peppercorn ranch

HIBISCUS GLAZED SALMON WITH PARSNIP PUREE

butter poached asparagus and fava bean GF

VEGAN WILD FUNGI PAPPARDELLE

tarragon, chive and garlic cashew cheese GFO

## DESSERTS

HOT CHOCOLATE S'MORES TART

