

Side Dishes

Vegetables

Grilled Summer Vegetables

Zucchini, bell peppers, red onions & asparagus with fresh herbs (V/GF/DF)

Honey Roasted Root Vegetables

Roasted carrots, parsnip & squash tossed with butter & local honey (V/GF)

Bacon-wrapped Asparagus *Supplement applies

Roasted asparagus spears wrapped in house smoked bacon (GF/DF)

Green Beans

Brown butter and toasted almonds (V/GF)

Roasted Vegetable Couscous

Sweet roasted vegetables, with savoury, fluffy couscous and fresh herbs (V/DF)

Heritage honey glazed carrots

Roasted carrots with butter & local honey glaze (V/GF)

Maple Baked Beans

Sweet and smokey baked beans with your choice of bacon or plain (V/GF/DF)

Buttered Corn on the Cob

Seasonal sweet local corn with butter (V/GF)

Pasta

Penne Pasta

With tomato basil sauce (V/DF)

Optional: meatballs

Pesto Rigatoni

Tossed in a fresh basil pesto (V/DF)

Fettuccini Alfredo

Creamy alfredo sauce (V)

Optional: chicken

Potatoes

Baby New Potatoes

Steamed and tossed in parsley butter (V/GF)

Roasted Red Skin Potatoes

With olive oil, fresh thyme & rosemary (V/GF/DF)

Creamy Yukon Gold Mashed Potatoes

Made with real cream & butter (V/GF)

Scalloped Potatoes

Sliced potatoes in a creamy garlic cheese sauce (V)

Garlic Smashed Potatoes

Seared smashed potatoes with garlic butter & herbs (V/GF)

Soup

Roasted Red Pepper

Roasted red pepper & asiago bisque (V/GF)

Wild Mushroom

Wild-foraged mushroom soup with truffle essence (V/GF/DF)

Minestrone

Hearty minestrone soup with basil and orzo pasta (V/DF)

Potato Leek

Yukon gold potato and leek soup (V/GF/DF)

Optional: bacon sippets

