

the garden bistro

APRIL 27, 2014

AMUSE BOUCHE

starters

HOUSE CURED STURGEON

grilled baguette, caper berries, compound cream cheese, poached local quail egg, piri piri, grilled lemon

12

MONTE CRISTO 'SLIDER'

sliced VA ham, local turkey confit, local herb derby, local honey mustard

10

MIXED FRUIT PLATE

cantaloupe coulis, pineapple, plums, honeydew, mixed berries, grapes, micro lavender-mint, local chèvre

9

LOCAL PASTURE RAISED EGG SOUFFLE

local mushroom mélange -or- candied salmon

local red wine derby, garden herbs, caramelized onions, house made local tomato 'ketchup', Airlie radish and greens 'salad'

10

main entrée

PETITE LOCAL STRIP LOIN & SUNNY SIDE LOCAL EGG

potato and onion hash, broccolini, baby carrot, foyot

24

SEARED HALIBUT BENEDICT

potato rosemary crostini, poached local egg, asparagus, artichokes, choron

22

LOCAL LAVENDER-DARK CHOCOLATE ANCIENT GRAIN WAFFLE

local brandy-vanilla hickory syrup, white balsamic pickled berries, vanilla whipped cream, mint

16

GRILLED SPRING VEGETABLE QUICHE

local cherry tomato and mixed green salad, tomato preserves

14

desserts

LOCAL CHEESE PLATE

crostini, berries, house preserves, toasted nuts

14

WHITE CHOCOLATE-BANANA BREAD PUDDING

vanilla whipped cream, cracked caramel, berry garnish

12

CHOCOLATE-ORANGE ICE CREAM

chocolate pecan toffee, berry, candied orange

12

Jeremy Anderson – Executive Chef
Jeffrey Witte – Culinary Director