



Elopement & Small Weddings Packages

3 course menu (choose 1 option per meal)

Plated service

Price per person \$120 CAD

starter

Carrot & Fennel Soup (Vegan)

Fennel broth, orange oil, pea shoots

Creamy Wild Mushrooms and Parsnip Soup

Rising Knead sourdough croutons, truffle cream, herbs

Heirloom Tomato Salad

Wild arugula, strawberries, pickled onions, feta, balsamic reduction

Local Beet Salad

Beet trio, curly endive, whipped goat's cheese, honey & apple vinaigrette, candied pecans

main

Beet Stained Kuterra Salmon

Creamed smoked corn, spring peas, grilled fennel, herbs

Smoked Brome Lake Duck Breast

Celery root choucroute (sauerkraut), glazed carrots, green peppercorn sauce, fresh ambrosia apples, thyme

Grilled Beef Tenderloin

Roasted Pemby potato wedges, charred onions, asparagus, arugula pistou, shaved parmesan

Sweet Potato Gnocchi (Vegan)

Oyster mushrooms, caramelized brussel sprouts, wilted greens, sage & garlic oil





dessert

Cappuccino Cake

Vanilla frosting, dark chocolate shavings

Jarred Pumpkin & Maple Pie (Vegan)

Whipped coconut cream, caramel brittle, ginger cookie

S'mores Tarts

Graham cracker crust, dark chocolate mousse, toasted marshmallows

