



## FALL PRIX FIXE MENU

### COURSE 1

#### PUMPKIN SAGE SOUP WITH ASIAGO CROUTONS

FRESH ROAST PUMPKIN AND SAGE SAUTÉED AND BLENDED WITH OUR OWN RICH VEGETABLE STOCK FINISHED WITH CREAMERY BUTTER AND HOUSE MADE ASIAGO CROUTONS

### COURSE 2

#### OSSO BUCO WITH YUKON GOLD MASH POTATOES

OUR OWN HOUSE CLASSIC, LOCAL HAUGHTON BEEF SLOW BRAISED WITH TOMATOES, HERBS AND RICH HOUSEMADE BEEF STOCK WITH NOTE OF LEMON AND KALAMATA OLIVE. SERVED ON OUR FAMOUS YUKON GOLD MASHED POTATOES

### COURSE 3

#### GUINNESS SPICE CAKE

OUR DENSE, MOIST CAKE FLAVOURED WITH GUINNESS STOUT BEER, FRESH GINGER AND NUTMEG



\$25.00  
PER PERSON  
(TAX & TIP NOT INCLUDED)

