



MENU #1 - \$40/guest

## APPETIZERS

SERVED FAMILY STYLE | 1 ORDER PER 4 GUESTS

### CHEESE PÂTÉ

Blended cheeses, red curry, sherry, mango chutney, garlic crostinis

### KFC WINGS

Rice wine vinegar & lemongrass marinated chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

## MAINS

CHOICE OF:

### HARVEST BURGER

Speckle Park all-beef patty (1/3lb), maple bacon, aged cheddar, butter lettuce, tomato, pickled onions, garlic aioli, Harvest sauce, sesame brioche bun, pickle

### BLACK & BLEU BURGER

Speckle Park all- beef patty (1/3lb), blackening spice, maple bacon, bleu cheese, butter lettuce, tomato, Onion jam, garlic aioli, bbq sauce, sesame brioche bun, pickle

### PESTO CHICKEN CLUB

Grilled chicken breast (5oz), maple bacon, aged cheddar, butter lettuce, tomato, pesto aioli, grilled ciabatta

### THE HARVEST COBB

STEAK (3oz) & BLEU CHEESE or ROAST CHICKEN & FETA

Tuscan greens, soft boiled egg, maple bacon bits, cucumber, cherry tomato, pickled onions, sweet corn, buttermilk dressing

## DESSERT

CHOICE OF:

### SWT SEMOLINA CARROT CAKE

Poppy seed & semolina carrot cake, coconut whipped cream, poppy seed brittle, vanilla ice cream

### CRÈME BRÛLÉE

Dark chocolate & espresso ganache, white chocolate & Irish Cream liqueur custard, torched raw sugar

### MASCARPONE CHEESECAKE

Pecan praline crust, NY-style mascarpone cheesecake, roasted spiced apples, Dulce de leche

*Gratitude to the locals who support us and those who believe in us.*



MENU #2 - \$55/guest



## APPETIZERS

SERVED FAMILY STYLE | 1 ORDER PER 4 GUESTS

### CHEESE PÂTÉ

Blended cheeses, red curry, sherry, mango chutney, garlic crostinis

### KFC WINGS

Rice wine vinegar & lemongrass marinated chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

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## MAINS CHOICE OF:

### SPECKLE PARK SIRLOIN

6 oz. Sirloin Steak, aligot potatoes, sumac roasted root vegetables, carrot purée, maple bourbon demi-glace

### THAI CURRY WITH PRAWNS

5 jumbo prawns, Coconut black Thai rice, sautéed vegetables, Thai panang curry, pickled peach relish, cashews

### BBQ RIBS

½ rack BBQ baby back ribs, roasted potato salad, white cheddar biscuit, smoked creamed corn, coleslaw

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## DESSERT CHOICE OF:

### SWT SEMOLINA CARROT CAKE

Poppy seed & semolina carrot cake, coconut whipped cream, poppy seed brittle, vanilla ice cream

### CRÈME BRÛLÉE

Dark chocolate & espresso ganache, white chocolate & Irish Cream liqueur custard, torched raw sugar

### MASCARPONE CHEESECAKE

Pecan praline crust, NY-style mascarpone cheesecake, roasted spiced apples, Dulce de leche



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MENU #3 - \$65/guest



## APPETIZERS

SERVED FAMILY STYLE | 1 ORDER PER 4 GUESTS

### CHEESE PÂTÉ

Blended cheeses, red curry, sherry, mango chutney, garlic crostinis

### KFC WINGS

Rice wine vinegar & lemongrass marinated chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

## MAINS CHOICE OF:

### SPECKLE PARK SIRLOIN

8 oz. "cowby-cut" striploin Steak, aligot potatoes, sumac roasted root vegetables, carrot purée and brandy & green peppercorn sauce

### BBQ COMBO

Smoked Black Angus brisket (5oz), baby back ribs (1/3 Rack) with chipotle-cranberry BBQ sauce, roasted potato salad, white cheddar biscuit, smoked creamed corn, coleslaw, maple bourbon demi-glace

### TROUT

Fennel-rubbed Lake Diefenbaker Steelhead trout fillet (5oz), risotto Milanese, lobster bisque, spicy pickled peach relish, caviar, basil

## DESSERT CHOICE OF:

### SWT SEMOLINA CARROT CAKE

Poppy seed & semolina carrot cake, coconut whipped cream, poppy seed brittle, vanilla ice cream

### CRÈME BRÛLÉE

Dark chocolate & espresso ganache, white chocolate & Irish Cream liqueur custard, torched raw sugar

### MASCARPONE CHEESECAKE

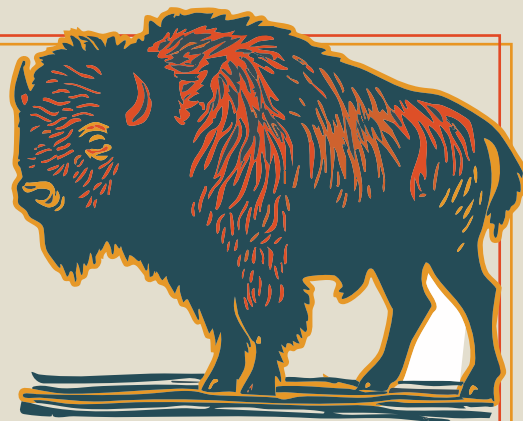
Pecan praline crust, NY-style mascarpone cheesecake, roasted spiced apples, Dulce de leche



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MENU #4 - \$80/guest



## APPETIZERS

SERVED FAMILY STYLE | 1 ORDER PER 4 GUESTS

### ESQUITES

Smoked paprika & chile charred corn, jalapeño mayo, fried chicken skin with hot honey, cotija cheese, cilantro

### CHEESE PÂTÉ

Blended cheeses, red curry, sherry, mango chutney, garlic crostinis

### KFC WINGS

Rice wine vinegar & lemongrass marinated chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

## MAINS CHOICE OF:

### PRIME RIB

Slow-roasted bone-in Prime Rib (10oz) aligot potatoes, grilled asparagus with parmesan, carrot purée, miniature Yorkshire pudding, maple bourbon demi-glace, housemade horseradish

### TRUFFLE CHICKEN SUPRÊME

Marinated skin-on & knuckle bone-in chicken breast (8oz), pan seared then wrapped in prosciutto and baked, topped with truffle & porcini sauce, served with thyme & rosemary infused semolina gnocchi, brown butter beans with almonds, and rhubarb compote

### SURF & TURF

Tenderloin steak (6oz) topped with lemon and ginger poached lobster, shrimp & steelhead trout, finished with house-made béarnaise sauce, served with lemon & herb roasted fingerling potatoes, grilled asparagus with parmesan

## DESSERT CHOICE OF:

### FONDANT AU CHOCOLAT

Baked to order dark chocolate lava cake, crème anglaise, fresh berries, chocolate 'soil', hazelnut tuile, salted caramel ice cream

### SWT SEMOLINA CARROT CAKE

Poppy seed & semolina carrot cake, coconut whipped cream, poppy seed brittle, vanilla ice cream

### CRÈME BRÛLÉE

Dark chocolate & espresso ganache, white chocolate & Irish Cream liqueur custard, torched raw sugar

### MASCARPONE CHEESECAKE

Pecan praline crust, NY-style mascarpone cheesecake, roasted spiced apples, Dulce de leche

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