



Summer Culinary Retreat Menu

Below is a taste of the seasonal dishes thoughtfully prepared for your private culinary getaway. This experience is a collaboration with our local baker and chef, Stef Bowman of Pink Velvet Bakery & Café in Priceville, Ontario.

EVENING ARRIVAL & MORNING TASTING

Locally Crafted Charcuterie featuring artisan meats, locally selected cheeses, olives, seasonal fruit, roasted nuts, and a warm sourdough focaccia board,

Fireside S'mores made with house-made graham crackers, handcrafted marshmallows, and local chocolate.

Your choice of a **Local Craft Beer or Cider** for two.

Granola & Yogurt Bowl featuring house-made granola served with locally crafted yogurt, seasonal berries, and a drizzle of local honey.

TASTING ADVENTURE MENU

Enjoy our signature Summer Tasting Adventure featuring eleven thoughtfully crafted tastings, local beverages, and your self-guided culinary journey through the landscapes of ReLive Retreat.

Herbal Tea Blend with moringa, mate, lemon, cinnamon, orange, strawberry leaves, butterfly pea flowers, calendula petals, and safflower.

Garlic Sourdough Toastinis with whipped herb mascarpone and peach chili compote

Pesto Veggie Rolls house-made with zucchini, roasted red peppers, cremini mushrooms and basil pesto, finished with a creamy garlic pesto sauce.

Creamy Tomato Basil Soup, rich and velvety with the fresh, peppery aroma of basil.

Sap Sucker Sparkling Water naturally sweetened with organic maple sap.
Crafted by Lower Valley Beverage Company, Flesherton, Ontario.

Lemon Chicken & Rice Soup. A bright summery twist on a timeless classic.

Strawberry Rhubarb Rolls. Sweet brioche rolled with local rhubarb and fresh strawberries. Drizzled with cream cheese icing.

Seasonal Market Produce with a fresh balsamic, olive oil drizzle.

Local Grass-Fed Beef Tenderloin Skewers with mushrooms and baby potatoes, marinated in a rich, smoky umami glaze.

Creemore Springs Beer, fire-brewed in traditional copper kettles using pure Creemore spring water. Brewed in Creemore, Ontario.

Blueberry-Lavender Flakie Cups finished with fresh whipped pastry cream.

DEPARTURE MORNING TASTING

Refreshing Green Tea Blend with lemongrass, tangerine pieces, rosemary and sage.

Fresh Sourdough Bagels freshly baked and served with a seasonally infused whipped butter, prepared to celebrate the flavours of the season before your journey home.

We hope each meal becomes more than something to eat. May it be a reason to slow down, gather around the fire, savour the season, and create memories that linger long after your journey home

- Johnny, Milena, Boca & Happy