



Summer Tasting Adventure Menu

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

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.

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.

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

BEVERAGES

Refreshing Green Tea Blend with lemongrass, tangerine pieces, rosemary and sage.
or **Herbal Tea Blend** with moringa, mate, lemon, cinnamon, orange, strawberry leaves, butterfly pea flowers, calendula petals, and safflower.

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

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