



## DINNER MENU

### FIRST COURSE

Spring Pea & Alaskan King Crab Soup  
Pea Tendrils, Cream Fraiche & Pink Peppercorns.....\$11

Hearts of Romaine  
Grilled Focaccia, Warm Double Smoked Bacon Lardons  
Maple Cream Dressing..... \$14

Huckle Berry Potato & Stilton Cheese Soufflé  
Artisan Goat Cheese Rocket Greens, Sour Cherry  
& Preserve Pear Vinaigrette.....\$14

Shiitake Mushroom & Chicken “Cigars”  
Fresh Grated Horseradish Remoulade.....\$15

Tomato Napoleon  
Buffalo Mozzarella, Yukon Potato Crisps & Purple Basil  
Vinaigrette.....\$18

Seared Quebec Foie Gras  
Citrus Infused Pear, Vanilla Scented Brioche & Port Reduction.....\$21

Pan Seared Scallop  
Grilled Chorizo Sausage & Creamed Brussel Sprouts.....\$18

Pan Seared Organic Halibut  
Scallop Manicotti & Roasted Fennel Cream Sauce.....\$32

Bourbon Braised Veal Cheeks  
Potato Galette & Cassis Jus.....\$29

Prices are subject to taxes and gratuities. Available from 6:00-8:00pm Sunday through Thursdays and from 6:00-9:00pm on Fridays and Saturdays. Menu selections are subject to revision.

# Headwaters

## ENTREE

Thyme & Rosemary Crusted Lamb Rack  
Orzo, Forest Mushroom & Port Reduction.....\$42

Spelt Grain Penne Pasta  
Courgette Ribbons, Oven Dried Grape Tomatoes  
Roasted Garlic Cream Sauce.....\$28

Pan Seared "Teds" Organic Arctic Char  
Scallion & Crab Croquette, Shrimp Broth.....\$34

8 oz Wellington County Beef Tenderloin  
Lobster Pomme Puree, Wilted Greens & Brandy Jus.....\$41

Jack Daniels Smoked Pork Chop  
Caramelized Gala Apple, Spiced Cornbread & Maple Jus.....\$34

Oven Roasted Quail & Millcroft Chorizo Sausage  
Toasted Quinoa, Double Smoked Bacon & Toulousaine.....\$30

## SIDES

Arugula Pesto Grilled Vegetables.....\$10

Green Beans Almondine.....\$10

Truffle Hand Cut Pomme Frites.....\$10

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