

# Headwaters

## Appetizer

### **Fennel Sweet Corn Purée** 13

smoked tomato concasse, thyme essence, young growth

### **Millcroft Greens** 14

cured strawberries, reduced blueberries, scallions, porcini goat cheese, toasted pecans, blackberry ginger vinaigrette

### **Liver & Onions** 17

shallot puree , onion ash, grilled scallions, fried onions, watercress, caramelized onion jus

### **PEI Mussels** 16

cherry tomatoes, shallots, fine herbs, white wine butter, grilled baguette

### **BBQ Bison Rib** 18

cabbage slaw, corn puree, poblano pepper jus, shoots

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## Entrée

### **Beef Flat Iron** **27**

duck fat fingerling potatoes, foraged mushrooms, soused pearl onions, pan greens, Buder Butter

### **Seared Salmon** **27**

soused onions, honey mushrooms, pod peas, cherry tomatoes, pan greens, tomato crystal

### **Rabbit Leg** **25**

parsley lemon stuffing, warm frisee, smoked pork and asparagus salad, bacon vinaigrette

### **Duck Breast** **26**

house smoked, fricasee of petit vegetables, fingerling potatoes, ginger anise jus

### **Porcini Fettuccini** **23**

shaved asparagus, grilled radicchio, foraged mushrooms, smoked parmesan, pesto cream, torn herbs