

# Headwaters

## Appetizers

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| <b>Asparagus Purée</b>   | <b>14</b> |
| roasted morel mushroom and herb salad, truffle essences  |           |
| <b>Millcroft Greens</b>  | <b>15</b> |
| micro living and new growth greens, pickled rhubarb, scallions, pecan granola, black ash goat cheese, strawberry zinfandel vinaigrette |           |
| <b>Heirloom Tomato Tart</b>  | <b>16</b> |
| tomatoe medley, torn herbs, confit garlic, woolwich goat cheese, shallots, balsamic and olive oil dressing, greens                     |           |
| <b>Sweet Pea Risotto</b>   | <b>17</b> |
| smoked tomatoes, chanterelle mushrooms, duck confit, spruce jus  |           |
| <b>Smoked Bison Sausage</b>  | <b>17</b> |
| plum chutney, blueberry orange marmalade, shallot jam, crostini  |           |

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## Entrées

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|--|-----------|
| <b>Venison Tenderloin</b>  | <b>31</b> |
| sous vide loin, roasted foraged mushrooms, green tomato salsa, duck fat fondant potatoes, roasted pepper fondue            |           |
| <b>Chicken “Pot Pie”</b>   | <b>26</b> |
| organic chicken thighs, sweet corn, smoked bacon, pearl onions, cherry tomatoes, shallots, spinach, golden puff pastry     |           |
| <b>Lake Erie Seared Pickerel</b>   | <b>27</b> |
| warm fingerling & new potato salad, smoked bacon<br>Fines herb beurre blanc, garden garnish                                |           |
| <b>Tuna Poké Bowl</b>  | <b>29</b> |
| yellow fin tuna, buckwheat noodles, fava bean, roasted pineapple, avocado, heirloom tomato salsa, creamy cilantro dressing |           |
| <b>Pappardelle Pasta</b>   | <b>25</b> |
| torn herbs, lemon truffle essence, boursin, heirloom tomatoes, foraged mushrooms   |           |