

The Menu

FARM TO TABLE

STARTER

SERVED FAMILY STYLE

CHARCUTERIE BOARD

Smoked salmon, house-made pancetta, cured bacon, and cured salmon served with in-house pickles, and accompaniments

FIRST COURSE

CHOOSE ONE

FRESH LOCAL GREENS

with fresh dressings

SAUSAGE SAMPLER

House-made Italian, green chili, bratwurst, and breakfast sausage served with house-made condiments

ASSORTED HORS D'OEUVRES

assorted house-made terrines, confits, and rillettes

ENTRÉE

CHOOSE ONE

POUTINE FILET

Hand-cut potatoes and root vegetables fried till golden and then tossed with local cheese curd and served with a rich demi-glace and topped with sliced tenderloin

CRISPY PORK BELLY

braised pork belly, flash-fried until crispy and served with mustard-glazed roasted carrot

TROUT

pan-seared trout topped with a lemon caper sauce with a tricolored potato hash

PASTA CARBONARA

Fresh-made pasta, house-cured pancetta bacon, and a farm-fresh egg

DUCK

Crispy-skinned cured duck, polenta cake, braised greens, and a fresh orange sauce

DESSERT

CHOOSE ONE

APPLE & PEAR GALLETTE

caramel ice cream and poached pear

GINGER SPICED CAKE

Gingerbread cake, cinnamon creameux, and cranberry gel

CHOCOLATE CAKE

chocolate cake with a citrus ganache and a blood orange anglaise



@d21dining

THANK YOU

All tips go to the student activity fund

revised 1/6/20