



## **The Cottage Collection**

### *Small Plates*

**Coconut Curry Vegetable soup ~ 6**

**Roasted Garlic and Dijon Crusted Lamb Lollipops ~ 11**

*Maple balsamic glaze*

**Warm Bacon, Spinach and Bleu Salad ~ 7**

*Balsamic shallot vinaigrette*

**Sesame Tuna Tartare ~ 12**

*Seaweed salad, grilled Baguette and wasabi oil*

**Grilled Local Venison Bruschetta ~ 10**

*Chestnut purée and rosemary demi*

**Sautéed Calamari ~ 9**

*White wine pepperoncini broth, fresh tomato and fried garlic*

**Caesar Salad ~ 7**

*Garlic crouton, Asiago and lemon*

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***Chef's Farmhouse Cheese Tasting ~ 5 per variety***

*Baguette, Spiced Pecans, Grapes*

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### *Large Plates*

**Paupiette of Beef Tenderloin ~ 19**

*Stuffed with spinach, pâté and Provence olives with Madeira demi*

**Ginger Sweet Potato Crusted Salmon ~ 15**

*Mesclun greens and maple balsamic glaze*

**Panko Crusted Roulade of Chicken ~ 14**

*Mushroom and artichoke stuffed*

**Grilled Angus and Crab Cake Sliders ~14**

*Tarragon aioli and chipotle seasoned fries*

**Confit of Duck Crepe ~ 16**

*Julienne of carrot and blood orange sauce*

**Wild Mushroom and Truffle Risotto cakes ~ 13**

*Roasted tomato coulis and fried leeks*

**Caramelized Shallot and Apple Stuffed Local Pork Loin ~ 17**

*Crispy bacon and a fig purée*

