

WORKSHOP

★ EATERY ★

Soup or Salad

Winter squash Soup (GF)

Creamy roast squash, chive crème fraiche, olive oil
or

Doef's Greenhouse Salad (V)

Fresh butter leaf lettuce, hard boiled egg, peppers, sliced cucumber,
baby tomato, sunflower seeds seed, lemon herb vinaigrette

Entrees

Chicken Supreme (GF)

Four Whistle Farms chicken breast, pan roasted, sauteed gnocchi,
Mona blend mushroom, crispy pancetta, sauteed kale, grainy mustard velouté
or

Salmon (GF)

Pan Roasted, red beet puree, rainbow chard risotto, pickled golden beets, fennel orange beurrefl
blanc
or

Sirloin Steak

Skillet seared, chorizo cheddar tater tots, sriracha sour cream,
crispy brussel sprouts, herb butter
or

Red Lentil Stew (V)

Coconut curry lentil stew, bell pepper, red onion, charred corn, spaghetti squash,
squash puree, coconut cream, toasted almonds, cilantro

Dessert

White Chocolate Raspberry Crème Brulee (NF/GF*)

White chocolate custard, raspberries, torched, coconut & oatmeal crumble
or

Gluten Free Brownie (NF/GF)

Burnt honey ice cream, cherry compote, honey toffee sponge

handcrafted cuisine ★ genuine hospitality