



Amelia's Garden

Executive Chef Luis de Sousa

Sample Dinner Menu

STARTERS

Prince Edward County Apple Cider and Old Cheddar Soup

A wonderful combination of County apple cider, and Black River old cheddar, with a hint of Vader's maple syrup.

\$7

Asian Mushroom and County Asparagus Broth

With chicken Gorgonzola dumplings.

\$7

Soup of the Evening

\$5

Prosciutto-wrapped Jumbo Tiger Shrimp Salad

Served over arugula greens, with gooseberry relish and red pepper coulis.

\$12

Fifth Town Goat Cheese Terrine and Beet Salad

Presented over spring greens with toasted pumpkin seeds, honey tortilla chips and honey clove dressing.

\$10

Grilled Greenridge Farms Asparagus and

Fifth Town Cape Vessey Cheese Salad

With spring greens, tossed in lemon poppy seed vinaigrette

\$10

Seared Jumbo Sea Scallops

Served over butternut squash and crab hash cakes with papaya, mango, and turtle bean salsa.

\$14

Char-grilled Polenta and Shaved Fennel Salad

With Fifth Town feta, heirloom tomato chutney and tarragon citrus dressing.

\$9

Northern Ontario Venison Carpaccio

With gooseberry relish, balsamic syrup, shaved Romano, and candied shallot chutney.

\$12

Baby Spinach Salad

With warm balsamic-glazed pears, candied pecans, English cucumber, Belgium endive, and cider honey cinnamon vinaigrette.

\$10

MAIN COURSES

Pan-seared Porcini-crusted Black Cod

Smothered with lobster and cilantro saffron velouté,
and cilantro oil.

\$25

Romano and Herb-crusted Australian Rack of Lamb

Accompanied by County lamb rosemary bratwurst.

Served with curry Provençal sauce.

\$32

Seared Muscovy Duck Breast

Stuffed with dried cherries, spinach, and smoked Gouda cheese.

Drizzled with fig compote and mandarin orange brandy glaze.

\$27

Spiced Chick Pea and Braised Arugula Stack

With papaya, mango, and turtle bean salsa, cilantro oil, and red pepper coulis.

\$16

Chef's Feature of the Evening

Market Price

Roasted Chicken Suprême

With arugula, Brie, roasted garlic, and maple-roasted apples.

Served with County cider Dijon tarragon brandy reduction.

\$20

Fennel and Ginger-marinated Fillet of Salmon

Topped with heirloom tomato relish.

Garnished with blue corn tortilla crisps.

\$19

Seared Alberta Filet Mignon

Topped with foie gras chive mousse, and braised leeks.

Drizzled with Port wine and balsamic demi-glace and
garnished with parsnip chips.

\$28

House-smoked Ontario Pork Tenderloin

Topped with apricot raisin chutney, maple apple cider glaze,
and Granny Smith apple crisps.

\$22

*All main courses are accompanied by
daily vegetables and your choice of
herb asiago risotto, smashed fingerling potatoes,
or chef's featured potatoes*