

# Amelia's Garden

## Seasonal Cuisine

Dishes are prepared daily in our kitchen from locally produced ingredients when seasonally available. All of our soups are gluten free and are vegetarian unless otherwise stated. Seasonal vegetables are harvested from our own garden, or one of four market gardens nearby.

Please advise your server of any allergies. For your safety, our kitchen cannot guarantee that no cross contamination has occurred in the case of severe food allergies. We will, within reason, attempt to accommodate your needs.

GF – gluten free

V – vegetarian

VV – vegan

## Soups

### ***Chef's Daily Selection***

Today's selection will be presented by your server GF \$8

### ***Apple and Aged Cheddar Soup***

Coriander scented cream featuring County Cider, this perennial favourite at The Waring House is prepared with the finest aged Canadian cheddar cheese and topped with a glazed puffed pastry prepared with Vader's Maple Syrup  
GF (no puff) \$9

### ***Greenridge Farms Asparagus Soup***

Greenridge Farms asparagus soup topped with lemon crème fraiche, brown butter croutons and crispy prosciutto  
V (no prosciutto) GF (no croutons) \$8

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## Salads

### *Caesar Salad*

Traditional crisp romaine greens, tossed with garlic croutons and bacon bits,  
in a tasty garlic parmesan dressing  
GF (without croutons) Note: dressing contains anchovies \$13

### *Farmers' Market Greens*

Heritage blend of greens topped with cucumbers, julienne carrots, pumpkin  
seeds and a tangy apple and shallot vinaigrette  
GF, V, VV \$13

### *Baby Arugula Salad*

Baby arugula, sliced pear, dried cranberries, toasted walnuts, pickled shallots and shaved Grana Padano  
tossed with a house made toasted fennel and local honey vinaigrette  
GF \$13

### *Grilled Shrimp and Avocado Salad*

Tender mixed greens tossed with a Sandbanks Bees honey and lime vinaigrette,  
topped with grilled tiger shrimp, avocado, roasted red peppers and pickled shallots  
GF \$17

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## Appetizers

### *Smoked Duck Confit*

Smoked Confit leg of duck, sour cherry jam, fresh arugula, toasted walnut vinaigrette,  
Highland Blue cheese, crostini  
GF (no croutons) \$16

### *Daily Mussels*

Our kitchens daily mussel creation  
GF \$15

### *County Catch Perch Fritters*

Local perch fritters with a citrus and dill aioli  
\$17

### *Pan seared Quebec Foie Gras*

Strawberry and black pepper compote, toasted pistachio crumble, pickled gala apple  
& a grilled baguette  
GF (no baguette) \$20

### *Fifth Town Artisan Cheese Board*

A selection of three local cheeses from Prince Edward County's Fifth Town Artisan Cheese Co,  
seasonal preserve, house pickles, fresh fruit and baguette crostini  
GF crackers available \$18

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## Entrées

### ***Pan Seared Quebec Moulard Duck Breast***

Blackberry, ginger and Pinot Noir gastrique, lemon and chive risotto, daily vegetable selection  
GF \$29

### ***County Catch Pickerel of the Day***

Our kitchens daily offering of local county catch pickerel  
(please ask your server for details)

### ***Moroccan Spiced Lamb Rack***

Moroccan spiced grilled lamb rack, chermoula, minted couscous, daily vegetable selection  
GF (no couscous) \$38

### ***Grilled Beef Tenderloin***

6 or 8oz Alberta angus reserve beef tenderloin, Pommes Aligot, daily vegetable selection,  
your choice of grilled leek, red wine, and tarragon butter OR blue cheese  
and caramelized onion butter \$33/\$39

### ***Chickpea and lentil curry***

Chickpeas, lentils and fresh vegetables simmered in a tomato curry broth  
served with fresh herb and lime yogurt and grilled naan bread  
V VV (no yogurt) GF (no naan bread) \$23

### ***Grilled Chimichurri Chicken***

Grilled chicken breast topped with chimichurri, served with roasted fingerling potatoes  
and our daily vegetable selection  
GF \$27