



Localicious – Fall Harvest

Lunch Menu

19th October – 30th October

Appetizers

Zuppa – Soup

Local butternut squash puree with our homemade croutons

Gorgonzola Pear Salad

With arugulas, blue cheese, pecans in a balsamic local maple syrup dressing.

Avocado Beet Goat Cheese Salad

Roasted tricolor beets, arugula & mixed greens in our balsamic dressing topped with a springle of pistachio and crumbled goat cheese

Pasta Lunch Size

4 Cheese Pumpkin Gnocchi

house made pumpkin gnocchi with local potatoes, tossed in a rich 4 cheese sauce

Linguine Contadina

folded with AAA top sirloin pieces, cremini mushrooms in a white wine tomato and homemade basil pesto

\$27 Menu (choose 2 Course Meal)

\$1 is donated to our local community

Maison McCulloch Hospice

