



SEASONAL MENUS

SPRING WELCOME DINNER

Garden rhubarb punch with Strawberry Frasil
Spanikopita with wild stinging nettle, dandelion and garden spinach
Homemade oatmeal brown bread and pansy flower butter
Jerusalem artichoke poutine
Slow-baked lamb ribs (to die for) rubbed with garlic, salt
and served with wild mint chutney
Garden asparagus and wild fiddle heads
Twenty Pound Chocolate cake
Selection of organic coffees & teas

SUMMER BBQ

*Awarded runner-up for
Best Regional Menu Flavours of Canada: World's Largest BBQ 2006*

Homemade pine beer
Baked dumplings with wild ginger and peaches
Wildflower challa made with Temiskaming milled flours
Wild Lake Temiskaming whitefish grilled and glazed with Lorrain Valley maple syrup
and another homemade beer
Wild mushroom risotto, grilled corn and carrots
Garden salad with arugula, daisy leaf, french sorrel, and oak leaf lettuce and
tarragon baby beets
Homemade raspberry ripple ice cream speared with a chocolate fudge brownie
Selection of organic coffees & teas

EXCELLENCE IN WILDERNESS ADVENTURE
AND REGIONAL CUISINE



FALL COLOUR HARVEST DINNER

Homemade pear beer

Locally smoked whitefish with cranberry salsa on crostini

Homemade garden herb bread made with Temiskaming milled flours

Harvest vegetable caesar salad

Caramelized Jerusalem Artichokes

Buckwheat crepe galette stuffed with local chevre cheese and garden swiss chard, topped with fresh tomato concasse

Love-you-forever cinnamon apple cake

Organic coffee and tea

HEART OF WINTER DINNER

Homemade beer with sweet fern

Temiskaming fromagerie plate with raw milk cheddar encroute, soft goat cheese and aged sheep cheeses, served with homemade crostini

Heritage Trapper's bread

Temiskaming baby beef lamb shanks, braised with root vegetables and earth spices

Wild rice

Braised brussle sprouts & chestnuts

Buckwheat honey cake with homemade chai ice cream and candied ginger

Selection of organic coffees & teas

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