

Oxley Estate Winery, 533 County Rd. 50, Harrow, Ontario, 519-738-3264

First Course

CHILLED MELON AND TOMATO SOUP

Basil, almond cream.

SALMON RILLETTE

Maple labneh, garlic and seed tuille, pickled spruce tips.

STICKY PICKLED DUCK WINGS

Honey and Szechuan vinaigrette, sugared chilis, toasted sesame, radish scallion salad.

Second Course

CHICKEN CONFIT

Frisee, bacon lardons, garlic croutons, soft egg, pickled watermelon rind.

PLT

House made Peameal, smoked corn mayo, Fruit Wagon tomatoes, bibb, toasted brioche, frites.

TOMATO GALLETTE

Carmelized onions, roasted tomatoes, Gunn's Hill cheese, herbs, arugula salad.

Third Course

PEACH AND PECAN TORTE

Toasted nut crunch, peach bourbon butterscotch.

VERJUS POSSET

Blueberries, milk crumb, bee pollen.

BEET CHOCOLATE CAKE

Whipped cream, sweet beet coulis.

