



Soup

Charred leek potato and corn chowder

To Start

ARUGULA & STRAWBERRY SALAD

Peppery arugula, maple shallot vinaigrette, fresh strawberries, spiced pecans, goat cheese

ESCARGOT

Shallot garlic cream, double-smoked bacon, camembert cheese, truffle-infused oil, vol-au-vent

REVERSE CAESAR

Romaine lettuce spears, built-to-order dressing, house-smoked bacon chips, garlic focaccia crouton, soft-poached egg, fried capers

Main Event

CORNISH HEN

Deconstructed lemon-garlic marinated hen, quinoa and king oyster mushroom medley, roasted brussel sprouts, house-smoked bacon cream

ARCTIC CHAR

Roasted fingerling potato, wilted kale and pepper, maple-lime gastrique

CANADA PRIME BEEF TENDERLOIN

Sautéed shiitake mushrooms, grilled asparagus, truffle-infused demi glace, whipped Yukon Gold potatoes

QUINOA-STUFFED RED PEPPER

Apple-infused quinoa, whole roasted red pepper, rustic tomato sauce, arugula

RISOTTO AI FRUITTI DI MARE

Golden-seared sea scallops, jumbo black tiger shrimp, creamy carnaroli risotto with east coast lobster, shallots, garlic, scallions, saffron, grape tomatoes, Bellavitano merlot cheese, white truffle infused oil

The Grand Finale

SHERWOOD INN DESSERT SAMPLER FOR TWO

Crème brûlée spoons, flourless dark chocolate cake, assorted truffles, crème caramel, fresh berries

DECONSTRUCTED APPLE CRUMBLE

Cider-poached apples, house-made French vanilla ice cream, cinnamon brown sugar crumble, maple-glazed apple chips

\$75