

# THE HEARTH-SIDE ROOM @ ELMHIRST'S RESORT

## DINNER MENU

### APPETIZERS

#### Seasonal Soup

Prepared daily

10

#### Butternut Squash Ravioli

Apple chips, brown butter cream 12

#### Warm Kale Salad

Toasted Pecans, maple mustard gastrique, chèvre, caramelized orange 14

#### Bouillabaisse

Salmon, tomato broth, red pepper rouille, roasted fennel, chive oil

15

### ENTREES

#### Organic Catfish

Charred corn & bean succotash, celeriac remoulade, beet puree

29

#### Chicken Supreme

Vegetable ash spätzle, butternut squash puree, wilted kale, pickled cranberries, brown butter demi 28

#### Beet Wellington

Beer bean cassoulet, mushroom gravy, sun-dried tomato & mushroom duxelles, harvest vegetables 22

#### Elmhirst's Own Duck Breast

Confit sweet potato, braised red cabbage, roasted parsnips, toasted pecans, sauce Robert 32

#### Braised Lamb Shank

Charred green onion polenta, lamb jus, roasted harvest vegetables 32

# ELMHIRST'S OWN DRY AGED STEAKS

From our farm, dry aged at least 6 weeks

Served with Robuchon Potatoes, Crispy Leeks, and Roasted Carrots  
Choice of Roasted Duck Demi-Glace or Pink Peppercorn Demi-Glace

## Striploin

9 oz 36

## Striploin

12 oz 40 (Package guests \$5 supplement)

## Rib Eye

12 oz 40 (Package guests \$5 supplement)

## Rib Eye

16 oz 46 (Package guests \$10 supplement)



## HOW DO YOU LIKE YOUR STEAK?

### Rare

Seared outside, 75% red centre

### Medium Rare

Seared outside, 50% red centre

### Medium

25% pink centre

### Medium Well

Slight hint of pink in the centre

### Well Done

100% brown throughout

LEAD CHEF : SETH LABONTE  
CHEF DE CUISINE: MALCOLM DOBSON