

XIX
NINETEEN
RESTAURANT + PATIO



October 17 to November 03
Dinner Menu starts at 4pm

\$40 per person fixed price includes tea or coffee.
or choose individual dishes à la carte.

Suggested Wine Pairings:

**Hinterland –
White Cap Sparkling**

6oz \$10.50
Bottle \$40.00

**Huff Estates –
2017 Unoaked Chardonnay
VQA PEC**

4oz \$8.00
6oz \$12.00
9oz \$16.00
Bottle \$50.00

Appetizers

‘Fosterholm’ Pumpkin Soup – \$10

With croutons

OR

Autumn Caesar Salad – \$14

*Red and yellow leaves, ‘Seed to Sausage’ Kielbasa,
egg, parmesan, smokey buttermilk dressing*

Mains

‘Cloven Farms’ Mushroom Ragu – \$24

Served in a bread bowl with feta and bacon crumble

OR

‘Settlers Cider’ Braised Pork Hock – \$24

Served with ‘Fosterholm Farms’ new potatoes and sage

OR

Roasted Chicken Tagliatelle – \$26

*Roasted chicken supreme, tagliatelle pasta, leeks, bacon,
baby spinach in a parmesan cream sauce*

Dessert

‘County Roasters’ Irish Coffee Crème Brûlée – \$9

OR

‘Honey Pie Hives’ Honey Cheesecake – \$9

Local Ingredients Used In Menu:

Fosterholm Farms – Pumpkins

Fosterholm Farms – New Potatoes

Settlers Cider – Golden Russet Cider

Seed to Sausage – Kielbasa

County Roasters – Coffee

Honey Pie Hives – Honey