

# Harvest the Fall Flavours of Ontario's Lake Country

ORILLIA • ORO-MEDONTE • RAMA • RAMARA • SEVERN

*Friday October 20<sup>th</sup> – Saturday November 4<sup>th</sup>*



3385 Muskoka St., Washago  
705-514-1000



## *'Sharing the Harvest'*

### *Lunch Option:*

Served until 4:30 pm

*\*Served with your choice of dessert and a cup of freshly brewed organic fairtrade coffee!*

### **'Sharing the Harvest' Inspired Soup, Salad & Sandwich \$15**

Let our Chefs at R Cottage share with you with their daily creative ways of bringing to you, local, harvested fair, in a home spun way, utilizing everyday culinary recipes!

### *Lunch Dessert Options:*

Locally Made Pumpkin Pie \*Freshly made BytheRock

Or

Locally Made Caramel Peach Crumble

### *What 'Sharing the Harvest' Means to Us:*

*Fall is one of our favourite times of year, family & friends gathering together, joining around a big table celebrating and sharing freshly harvested food that tastes warm, tender and is soothing. One of the most meaningful quotes about Harvest, "Our deep respect for the land and its harvest is the legacy of generations of farmers who put food on our tables, preserved our landscape, and inspired us with a powerful work ethic." ~ James Douglas Jr.*

## *Dinner Options:*

Served from 4:30 pm to Close

### *Choice of Appetizer:*

#### **Roasted Sweet Potato, Red Pepper, Cheddar & Harvest Ale Soup**

Oven roasted sweet potatoes paired with fire-roasted bell peppers simmered in a Muskoka Brewery Harvest Ale broth finished with Balderson aged cheddar.

#### **'Sharing the Harvest' Autumn Salad**

Poached pear, red plums, smoked gorgonzola, & Cajun walnuts tossed with an Organic baby kale blend in a local honey sweetened cider vinaigrette.

#### **Locally Harvested Sharing Board *\*For 2 People to Share***

(\$8 if **not** ordered with \$30 menu)

Roasted Ego Farms garlic, warmed Brie cheese, oven blistered cherry tomato bruschetta, locally made peppery jelly, and in-house garlic Provencal baguette crisps.

### *\$20 Options:*

#### **Apple, Cranberry, & Brie Chorizo Burger**

In-house, cherry wood smoked chorizo seasoned pork pattie burger topped with a Georgian Bay apple and local cranberry compote topped with double cream brie sauce served with a warmed bacon and brussels sprout slaw.

#### **Cider Braised Chicken and Autumn Vegetable Risotto**

R spiced chicken thighs braised in Thornbury cider atop a creamy parmesan pot barley risotto, roasted fall vegetable medley, maple bacon, finished with a caramelized locally made onion jelly.

### *\$30 Option: Per Person*

#### **'Sharing the Harvest' Board *\*For 2 People to Share***

A delicious sharing platter comprised of; Smoked Buffalo butter locally sourced chicken wings, Harvest Ale braised St Louis cut side ribs, Alder smoked maple pommery glazed rainbow trout, duck & wild boar sausage, Carbonara mac N' cheese, and roasted carrots. The perfect dinner to share!

### *Choice of Dessert:*

Locally Made Pumpkin Pie *\*Freshly made BytheRock*

Or

## Locally Made Caramel Peach Crumble