

AKORA

fresh. modern. lakeside.

cornucopia 2018

**BLASTED
CHURCH**

three courses \$39

add wine-pairings +29

starters

Baby Kale and Boston Bibb Salad

walnuts, pears, roasted pear vinaigrette

or

Warming Bowl of Vegan Smoked Tomato Soup

niçoise olive tapenade crouton and basil oil

or

Caesar Salad

romaine, smoked bacon, parmesan,
buttered bread crumbs, caesar dressing

or

Roasted Beet Salad

shaved goats cheese, horseradish crema, dill vinaigrette,
sourdough crumbs

Upgrade +10

Sautéed Shrimp with Roasted Cherry Tomatoes

shallots, italian parsley and cognac butter sauce

Hatfield's Fuse

2017

mains

Linguine Pasta with Braised Short Ribs

foraged mushrooms, pine nuts, parmesan padano

or

Farmcrest Free Range Chicken Breast

smoked corn potatoes ratatouille, madeira jus

or

Vegan Butternut Squash Farro Risotto

roasted butternut squash, leeks, spaghetti squash, pine nuts,
frisée and apple salad

Upgrade +32

Grilled 9oz AAA Angus Striploin Steak

hand cut frites, lemon herb aioli, creamed kale,
café de paris butter

Syrah

2016

or

Viognier

2017

additional sides

pan-seared tiger prawn (3) 9

foraged mushrooms 12

parmesan frites 13

creamed kale 12

dessert

White Chocolate Crème Brûlée

almond puff pastry sticks

or

Duo of Callebaut Chocolate Mousse

feuilletine crunch, peanut brittle, raspberries

or

Vegan Coconut Mango Rice Pudding

house-made feature sorbet and vanilla syrup

Amen Port-de-Merlot

NV

*please inform your server of any allergies or dietary restrictions.
gf = gluten free, however our kitchen produces items that are
not gluten free. additional options may be available.
groups of six or more may be subject to an 18% auto gratuity.*