

Quintelicious

Sans Souci

March 2 - 26, 2017

\$24.95 includes two courses

\$29.95 includes four courses

Appetizer

Cheddar, apple & cream ale soup

or

Country caesar

or

Stout poached pears on greens with a reduction dressing

Entrée

Braised **Wild Card Brewing** beef brisket perched upon fresh chips in a dark milk stout sauce
& **Maple Dale** cheese curd

or

Braised joints of rabbit in **County Cider Co.** Waupoos cider & orange ginger sauce

or

Lamb shank confit with rosemary marmalade cider glaze

or

Moira River Bacon wrapped chicken breast stuffed with brie cheeses in a county syrup sauce

or

Caramelized apple grilled pork loin with a **Sans Souci** mustard & **Church-Key Brewing** red ale sauce

or

Poached wild salmon loin with apple scallop cream

Dessert

Ask your server about our choices