

# Hungry for Local

Hands to Table Harvest Menu - September 1st - 30th 2023



FROM OUR  
**Hands**  
TO YOUR  
**Table**

## Let it Brie

[letitbriecharcuterie.ca](http://letitbriecharcuterie.ca)

### Appetizer

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#### Bruschetta

Toasted baguette topped with *Janssens Farm Fresh Produce* tomatoes, caramelized onions, feta and balsamic glaze

\$14.00

#### Baked Brie

*Gunn's Hill* baked brie, topped with cinnamon apples from *Janssens Farm Fresh Produce* and *Aldred Farms* maple syrup

\$15.00

**Wine Pairing** - Riesling - *Pillitteri Estate Winery*

\$10.00

### Main

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#### Charcuterie for One

Variety of *Gunn's Hill* cheese, meats, fruits, veggies, crackers and more

\$25.00

**Wine Pairing** - Rosé - *Pillitteri Estate Winery*

\$9.00

### Dessert

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#### Tiramisu Trifle

Tiramisu layers in a single serving cup topped with whipped cream and cinnamon  
*Made with Fire Roasted Coffee Company products*

\$8.00

**Wine Pairing** - Ice Wine - *Pillitteri Estate Winery*

\$10.00

**From creation to consumption and everything in between. When you know the story behind the food on your plate, it will leave you with a better taste in your mouth. Learn more about these local culinary partnerships at [handstotable.ca/](http://handstotable.ca/)**

