

# Hungry for Local

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



## Paddington's Pub

### Appetizers

\$15.00

#### **Grilled Peach Salad**

Grilled *Masses' Fruit and Vegetable Farm* peaches, bocconcini cheese, slivered almonds, mixed greens, with *Garlic Box* balsamic reduction

### Main

\$40.00

#### **Rosemary Braised Lamb Shank**

Locally raised *Ontario* lamb, served with creamy mashed potatoes, seasonal vegetables from *Paddington's garden* and *Zehr's Country Market* and *Paddington's* freshly grown mint chutney

### Dessert

\$10.00

#### **Tarte Tatin (Apple Tart)**

Caramelized *Zehr's Country Market* apples baked in a buttery pastry crust made with flour from *Farm Little Bayfield* and served with whipped cream

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/)

