

Scholar's Dining Room Fall Harvest Menu

\$55 + tax

FAMILY STYLE DINNER

Roasted Winter Squash and Ancient Grain Salad

with Sherry and Hazelnut
Vinaigrette, Parsnip Crisps, and
shaved Pink Lady Apples

Heirloom Tomato and Watermelon Radish Salad

with Pickled Red Onions, Mustard
Greens, and Venturi Shultz Balsamic
Vinegar

Hand Cut Pappardelle

with Chanterelle Mushrooms,
Caramelized Onions, Garlic Confit,
and White Wine Cream

Roasted Fall Vegetables

with Brown Butter Sage

Roasted Crestview Lamb

with Natural Jus

Housemade Chimichurri

DESSERT

Dessert Sampler

Pumpkin Cheesecake, Pecan Tart,
and Apple Tart Tatin



Scholar's Dining Room Fun Facts!

Linden Lane Farms is a third-generation organic farm located in Crescent Valley. From October 15–18, they will be hosting their **Annual Pumpkin Fest**, complete with a corn maze, pumpkin patch, treats, and more!

Before potatoes became a staple in Europe, **parsnips** were an important source of carbohydrates and were even used to sweeten some early desserts.

Pecans are the only major tree nut native to North America and were an important food for Indigenous peoples long before European settlement.

Treasure Life Mills is a flour mill nestled in the Purcell Mountains in Creston, BC. Tonight's menu incorporates their flour and grains.

Cut open a **watermelon radish** and you get a surprise: its green-and-white exterior hides a brilliant pink centre.

Crestview Lamb is ethically raised in Creston, BC, and, interestingly, part of the lambs' diet includes wheat bran from Treasure Life Mills.

