

***The Wooden Monkey
Formal Dinner Menu***

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Please advise of any food allergies

Appetizer Choices

House Salad – focused on local and/or organic ingredients
please ask your server for today's offering

Sweet Apple Salad - an assortment of organic greens, sliced apple, carrot, daikon, scallions, goat cheese and walnuts, with a grain mustard maple dressing

Roasted Chickpea Salad – organic brown rice, chickpeas, peppers, daikon, dulse, almonds, raisins, seeds, green onions, Umeboshi Tahini dressing with organic blue corn chips

Main Item Choices

Rustic Chicken Dinner - full leg of Free-range Nova Scotia chicken from Pasture Hills Farm, seared and slow cooked, herbed chicken reduction, mashed potato & vegetables of the day

Sesame Crusted Haddock - sustainably caught haddock, encrusted and seared and served with organic orange reduction, vegetables of the day & organic brown rice pilaf

Braised Beef - tender, slow cooked grass fed beef, with a NS red wine beef reduction, served with mashed potato & vegetables of the day

Vegetable Curry - vegetables, mushrooms and onions over a toasted quinoa & raisin pilaf, classic yellow curry & coconut sauce with a macadamia nut paste, sweet potato curls and cilantro

Desserts

Blueberry Crisp – Nova Scotia Fruit sweetened with local maple syrup, topped with organic oats, spelt flour and seeds, served with maple whipped cream

Chocolate Tofu Pie - Our signature dish! Non-dairy chocolate & silken tofu create a wonderful densely smooth cheesecake 'style' dessert with an almond walnut crust

Lemon Tart – classic dessert, with bright lemon curd in a shortbread crust served with maple whipped cream

Financial Agreement

Beverages:

To be determined

Food:

3 COURSE MEAL= \$39 per person

Gratuity:

16% of the final bill

Deposit/Confirmation

We require a credit card number to secure the space