

Little Black Dog Culinary Market

✨ *Ladies at the Lake Weekend* ✨

Take the stress out of cooking and let us do the work! Our fall-inspired 3-course menu is designed for easy entertaining — simply heat, eat, and enjoy. Perfect for singles or groups, it's a delicious way to spend less time in the kitchen and more time making memories.

Starter

Savory Butternut Squash Soup

Silky roasted butternut squash, caramelized onions, a touch of cream, finished with spiced pumpkin seeds. GF

—or—

Harvest Salad

Mixed autumn greens with roasted sweet potatoes, goat cheese, pickled red onion, dried cranberries, and toasted pumpkin seeds, served with a maple-tahini vinaigrette. GF

Entrée

Braised Short Ribs

Slow-braised beef short ribs in a rich red wine demi, served with horseradish mashed potatoes and seasonal roasted vegetables. GF

—or—

Chicken Supreme

Pan-seared chicken supreme with truffle wild mushroom cream sauce, accompanied by garlic mashed potatoes, braised red cabbage, and autumn vegetable medley. GF

Vegetarian option available upon request

Dessert

Caramel Apple Crumble

Warm spiced apples baked with brown sugar oat crumble, drizzled with salted caramel, Best Served Warm!!

Gluten Free Dessert Option Available

\$40 per person + HST