



*Regional Cuisine at Clara's
Please note this is a
SAMPLE MENU only*

Our region is blessed to have some of the richest and most fertile soil in Canada and we, at Clara's, are striving to prepare the very best regional cuisine. We are grateful to all the farmers and producers who work so hard every day to provide us with excellent quality products that inspire us to create dishes that will please and delight our guests. And of course, a big thank you to all of the wineries that are helping to put Prince Edward County on Ontario's viniculture map.

Executive Chef Michael Hoy

Smoked Aubergine and Chèvre Timbale with Heirloom Tomatoes, Roasted Peppers, Fresh Dill, and Garlic. Italian Louianna Estates Extra Virgin Olive Oil & Aged Balsamic \$12

Baby Organic Spinach and Belgian Endive Salad with Toasted Almonds, Summer Berries, Red Onion, and Aged Pecorino. Black Currant Vinaigrette \$11

Betty Chambers' Organic Mesclun Greens with Inn-grown Sweet Herbs and Edible Flowers. Lemon and Shallot Vinaigrette \$9

Claramount Inn-cured Gravlox with Ed & Sandi Taylor's New Potatoes and Red Onions. Horseradish Mustard Crème Fraîche \$12

Pan-seared Jumbo Newfoundland Sea Scallop with Preserved Lemon Leek and Scallion Gremolata \$14

Lili Sullivan's Famous Chicken Liver Pâté with Windatt Cherry Preserve and Ciabatta Crostini \$10

Bay of Quinte Walleye with preserved Lemon, Fresh Herbs and Riesling Beurre Blanc and Betty Chambers' Potatoes \$25

Wild Pacific Salmon with Fresh Ginger, Young Leeks, Shallots, Sambal Oelek, and Fresh Coriander \$23

Flintshire Farms White Pheasant Breast with Windatt Farms Sour Cherry, and Fresh Thyme \$29

Aged Alberta AAA Beef Tenderloin with Red Onion Confit, Fresh Rosemary, and Roasted Garlic. Roasted Shallot & Yukon Gold Potatoes \$33

Oven-roasted Rack of Lamb with Merlot Reduction & Gorgonzola. Yam and Yukon Gold Pomme Anna \$38

Century Game Park Bison Tenderloin with Two Mustards Sauce and Braised Swiss Chard \$36

Clara's Sample Table d'Hôte

First Course

Soup of the Moment

or

*Chevre and Claramount Preserved Beet Salad
Citrus Shallot Vinaigrette*

or

*Baby Organic Spinach and Belgian Endive Salad
With Toasted Almonds, Crisp Apples, 4 year-old Black River Cheddar
Waupoos Cider, Maple & Mustard Vinaigrette*

Second Course

*Grilled Black Angus AAA New York Steak with
Caramelized Onion, Red Wine Reduction & Gorgonzola
Asiago and Shallot Potatoes*

or

*Grilled Pork Tenderloin
With Braised Red Cabbage, New Potatoes
Waupoos Cider Pommeroy Mustard Cream Sauce*

or

*Quick-seared Loin of Venison with
Fresh Thyme, Shallots
Wild 'Claramount Vines' Reduction*

Third Course

Choose from a selection of our fine inn-created desserts