



x WANDER

THE
RESORT

Cocktail Hour at The Sand Bar

Garden Bouquet

Bean dip, olive jam, toasted seeds.

Fried Cauliflower

Vietnamese crudité, sesame, lemon verbena.

Marinated Oysters

Thai mignonette, toasted rice, cilantro.

Albacore Tuna Tetaki

Seaweed pesto, ponzu sauce, mushroom dashi.

Snow Crab

Bistro eggs, aioli, fresh herbs.

Grilled Prawns

Garlic butter, Brazilian pimenta sauce.

Land and Lake Main Courses

An expression of the County's landscape, featuring locally caught pickerel, steak and seasonal vegetables shaped by the region's terroir.

Sourdough Bread

with whipped butter and Maldon salt.

Pickerel with Scallop Mousse

Vegetable fricassee, garden bisque, French onion rings.

Summer Gourds

Fried zucchini, marinated cucumbers, herb yogurt.

Brassicas

Anchovy dressing, 36-month aged Parmesan, gremolata.

Crispy Potatoes

Shaved vegetables, romesco sauce, remoulade.

Charcoal Grilled "AAA" Beef Striploin

Peppercorn jus, brandy, reduced cream.

After Dinner

Goat's Milk and Olive Oil Cake

Concord grape jam, raspberry compote, crème anglaise.