



## 2011 Farmer's Market Menu

\*All dishes are wheat free (spelt flour) and lasagnas are gluten free

### Dips: \$6

- Babaghanoush
- Arugula and walnut pesto
- Roasted red pepper and basil
- Butternut squash and ginger
- Curry mayo

### Soups: \$10 (change everyweek)

- Curry carrot and butternut squash
- Cream of Wild mushroom
- Sweet potato and corn
- Asparagus and sage
- Roasted Tomato

### Gluten Free Lasagna's: \$25 (feed 4-6 people)

- Chicken and spinach (tomato sauce)
- Mushroom and Onion (béchamel sauce)
- Vegetable (Rose sauce)
- Asparagus and smoked trout (béchamel/tomato sauce)
- Bison (tomato sauce)

### Quiche with sweet potato crust: \$20

- Roasted red pepper broccoli and feta cheese
- Mushroom onion and goat cheese
- Spinach and feta
- Asparagus and maple bacon

### Pie's: \$20

- Bison shepherd's pie with sweet potato mash
- Curry lentil and potato pie with spelt pastry

### Beer bread loaf: \$10

- Lake of bays beer bread

\*Beer bread can also be made with your favorite Ontario beer

To Order Email Ali: [mail@alihuntercuisine.com](mailto:mail@alihuntercuisine.com)

Or Call: 1.705.641.1433