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**KINGSTONLICIOUS**

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# WHARF AND FEATHER

**\$75**

Wharf & Feather offers Dome Dining & Bubbles Wed-Sat: choice of bubbly or standard house wine and three cozy course menu in a private dining dome; vegetarian and gluten-free options available, timed reservations required: [info@wharfandfeather.com](mailto:info@wharfandfeather.com).

AMEN

## FEBRUARY MENU

FEBRUARY 2 - 28, 2026

WEDNESDAY - SATURDAY

### COURSE ONE

#### PARSNIP AND MUSHROOM SOUP

*creamy soup made with Heartee mushrooms, served with parsnip crisps, Kingston Olive Oil Co. truffle oil, and a toasted baguette*

OR

#### CHEESE FONDUE FOR TWO

*swiss and Wilton cheese fondue with white wine, served with baby vegetables, Cippolini onion, Seed to Sausage chorizo, and garlic bread*

### COURSE TWO

#### CHATEAUBRIAND

*beef tenderloin (Enright Cattle Co.), served with maple carrot, Yukon mash, and Malivoire beef jus*

OR

#### CHICKEN SKEWERS

*grilled chicken skewers served with house-made olive focaccia, chimichurri, and garlic cream*

OR

#### SAGE AND GOAT CHEESE GNOCCHI

*served with herbed butter sauce, toasted pumpkin seeds, and sauté vegetables*

## ***COURSE THREE***

**CHOCOLATE FONDUE FOR TWO**

*dark Belgian chocolate, fruit pops skewers with fresh berries, toasted graham wafers, and baby marshmallow*

**OR**

**PAVLOVA BITES**

*mini pavlovas, served with cranberry cream, and spiced rum anglaise*



2 Princess Street | [Wharf and Feather](#)