

OYSTERS & BUBBLES

Chebooktoosk NB  
Contessa Mignonette  
half dozen 17 dozen 31

Lightfoot & Wolfville 2012  
Blanc de Blanc Brut Nature NS  
glass 18 bottle 130

3 COURSE MENU 85

FIRST

Raviolo

herbed ricotta (Ciro's), endive & leek, spiced pork belly, preserved plum tomato crema

Fritto Misto

calamari, wild shrimp, cod, scallop, roasted blood orange, pepper & fennel aioli

Carpaccio

zatar crusted beef tenderloin, organic egg yolk, fruit mostarda, bottarga

MAIN

Halibut

twice baked lobster tail, fregola, chive, lemon & coral butter

Duck

quince glaze, cannelloni stuffed with duck confit & mascarpone, oyster mushroom jus

Tenderloin

smoked brisket & cipollini hash, foie gras & demi emulsion

DESSERT & CAFFÈ

Pavlova

lemon curd, raspberry sorbet, creme fraiche

Tart

chocolate, hazelnut, partridge berry coulis, salted caramel brittle

Panettone

bread pudding, Marsala gelato, warm whiskey sauce

Coffee/Tea 3

Espresso 3.25

Cappuccino 4

Decaf Americano 3.25

Espresso Macchiato 3.5

Latte 4.25

Menu subject to change

Regular menu not available

Allergies must be stated upon reservation