



## **APPETIZERS**

- Compressed Pear and Crispy Prosciutto Salad** **\$10**  
*Sweet and Bitter Greens, Dehydrated Fruit, Candied Pecans  
Blue Benedictine and Vanilla Vinaigrette*
- Roasted Butternut Squash Soup** **\$12**  
*Red Thai Curry, Coconut, Ginger and Cilantro  
East Coast Scallop and Baby Shrimp Cake*
- Classic Caesar Salad** **\$12**  
*Crisp Romaine Hearts, Beer Battered Anchovy's and Roasted Garlic Croutons  
Peameal Bacon Lardons, Lemon, Garlic Dressing, Shaved Parmesan Cheese*
- Nova Scotia Lobster Poutine** **\$18**  
*House Cut Yukon Fries, Butter Poached Lobster, White Cheddar Cheese Curds  
Red Wine Jus Topped with Hollandaise Sauce*
- Smoked Pork Hock and Foie Gras Terrine** **\$18**  
*Pickled Vegetables, Quail Egg, Fried Onion Crostinis  
Riesling Jelly and Mustard*
- Smoked Salmon and Goat Cheese Gateau** **\$18**  
*Crème Fraiche, Marinated Beets, Confit Lemon and Pistachios  
Herb Salad, Toasted Baguette accompanied with Citrus Sorbet*

## **ENTRÉES**

- Duck L'Orange** **\$30**  
*Smoked Breast and Spiced Confit Spring Roll  
Poached Carrots, Toasted Cous Cous, Orange Puree*
- Baby Chicken Coq Au Vin** **\$28**  
*Yukon Potato Puree, Smoked Bacon, Roasted Pearl Onions  
Sautéed Mushrooms and Red Wine Jus*
- Seared Scallops and Maple Glazed Pork Belly** **\$32**  
*Confit Fingerling Potatoes, Roasted Garlic and Honey Mushrooms  
Parsnip Puree with Roasted Root Vegetables*
- Nori Wrapped "Rare" Albacore Tuna** **\$28**  
*Warm Soba Noodle Salad, Bok Choy, Daikon and Cilantro  
Sweet Chili Sauce, Toasted Cashews*
- Pistachio Crusted Lamb Loin** **\$32**  
*Smoked Bacon and Butternut Squash Gratin  
Roasted Cippolini Onions, Brussel Sprouts and Pan Jus*
- Beef Wellington "Deconstructed"** **\$36**  
*Roasted Beef Ribeye, Foie Gras Torchon, Truffled Mushroom Tart  
Celeriac Puree, Buttered Green Beans and Baby Spinach  
Red Wine Jus*

*Executive Chef  
Jason Dobbie*