

plated dinners

FIRST COURSE

Spinach Salad (GF)

Shaved Fennel, Orange, Pistachio, Balsamic Vinaigrette

Ginger Butternut Squash and Carrot Soup (GF) (Seasonal Sept-April)

Canadian Maple Syrup, Crème Fraîche, Spiced Pumpkin Seeds

Mixed Greens (GFO)

Beets, Salted Sunflower Seeds, Goat Cheese Fritter, Maple Ginger Tahini Vinaigrette

Watermelon Salad (Seasonal May-Sept) (GF)

Arugula, Confit Cherry Tomato, Feta, Pine Nuts, Pickled Red Onion, Balsamic Vinaigrette

Roasted Squash Salad (Seasonal Oct-April) (GF)

Arugula, Confit Tomato, Feta, Pine Nuts, Pickled Red Onion, Balsamic Vinaigrette

Beet Salad

Kale, Hazelnut, Goat Cheese Fritter, Pickled Red Onion, Citrus Dijon Vinaigrette

Mushroom Ravioliadditional \$3 per person

Truffle Cream, Grana Padano, Chives

ADDITIONAL COURSE OPTIONS

Nova Scotia Seafood Chowder\$8 per person

Seared Garlic Shrimp, Grilled Asparagus, Lemon Risotto (GF)\$8 per person

Digby Scallop, Caramelized Pork Belly, Parsnip Purée (GF)\$12 per person

Antipasto with Chorizo, Speck, Grilled Asparagus, Marinated Bocconcini, Cherry Tomato, Balsamic\$9 per person

Brome Lake Duck Breast, Carrot Cumin Purée, Honeyed Carrots, Dukkah Spice (GF, DFO)\$9 per person

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | O - Option

MAIN COURSE

Cornish Hen (1/2)	\$50 per person
Savory Bread Pudding, Rich Chicken Jus, Market Vegetables	
Miso Glazed Atlantic Cod.....	\$48 per person
Baby Bok Choy, Shitake Glutinous Rice	
Pork Tenderloin Scaloppini	\$46 per person
Creamy Parmesan Polenta, Cider Braised Red Cabbage, Red Wine Reduction, Market Vegetables	
Beef Tenderloin (GF).....	\$56 per person
Asiago Pomme Purée, Rich Beef Jus, Market Vegetables	
Bacon Wrapped Chicken Supreme (GF).....	\$50 per person
Feta Lemon Herb Stuffing, Squash Risotto, Market Vegetables, Red Wine Reduction	
Parmesan And Herb Seared Haddock.....	\$46 per person
Fingerling Potato Shallot Hash, Fennel Cream, Market Vegetables	
Herb Crusted Rack Of Lamb	\$62 per person
Crispy Parmesan Polenta, Port Gastrique, Market Vegetables	
Seared Maple Mustard Chicken Supreme (GF)	\$48 per person
Buttermilk Asiago Pomme Purée, Mushroom Dijon Cream, Market Vegetables	
Arctic Char (GF).....	\$48 per person
Lemon Herb Quinoa, Blistered Tomatoes, Black Olive, Pine Nuts	

DESSERT

Lemon Bar with Torched Meringue, Blackberry Sauce
Carrot Cake, Cream Cheese Frosting, Charred Pineapple Compote, Coconut Rum Sauce
Turtle Cheese Cake, Bitter Chocolate Sauce, Candied Pecans
Quebec Sugar Pie, Spiced Pear Compote, Blueberry Sauce, Sour Cream Gelato
Mango Coconut Mousse with Vanilla Chantilly, Lime Purée Brandy Snap
70% Dark Chocolate Kahlua Truffle Tart, Sour Cream Coffee Caramel and Raspberry Compote
Warm Date and Whiskey Bread Pudding, Crème Fraîche, Citrus Curd (Seasonal Sept-April)

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