

*Summer Specials May 1<sup>st</sup>- October 31<sup>st</sup>, 2017*  
*3 course Fixed price menu*

*Starter*

Chilled cucumber and yogurt soup, salmon rilette  
or  
Beets salad, whipped feta cheese, white balsamic vinegar reduction, bagel crumble  
or  
Mixed green salad, honey-Dijon vinaigrette  
or  
Chilean seabass roll, lemon beurre blanc +3\$

*Main Course*

Fish quenelles, lobster bisque, green veggies  
or  
Salmon tartare, avocado, mango, marinated ginger, sesame puffed rice, French fries  
or  
Duck confit "Shepherd's pie", roasted corn, apple cider jus  
or  
PEI steamed mussels, lemon and shallot broth or Dijon sauce, French fries

*Dessert*

Lemon pie in a jar;  
shortbread cookie, lemon curd, meringue  
or  
Salted caramel bread pudding, pecan crumble, vanilla ice cream  
or  
Sorbet or ice cream of the day

\$34 per person  
No sharing please