

Summer Specials
May 15th- November 15th, 2018
3 course Fixed price menu

Starter

- Watermelon and tomato gazpacho, watermelon salsa
or
Smoked salmon deviled egg, mixed green salad, dill and lemon confit vinaigrette
or
Spinach, fresh strawberry, pecan, chives, white balsamic vinaigrette
Add Blue cheese +3
or
Pulled pork slider, smoked paprika mayonnaise, fresh basil +\$3

Main Course

- Roasted root vegetable, greek yogurt, ancient grains, watercress
or
Seared cod, caper and brown butter sauce, asparagus
or
Duck confit "Shepherd's pie", mushrooms and sweet potato purée
or
PEI steamed mussels, lemon and shallot broth or Dijon sauce, French fries

Dessert

- Mango and vanilla panacotta, diamond shortbread cookie
or
70 % chocolate mousse, passion fruit foam and chocolate crispearls
or
Sorbet or ice cream of the day

\$36 per person
No sharing please