



Dinner Menu

First Plate: **SELECTION OF :**

FETA & HERB EGGPLANT ROLL

Eggplant, roasted red pepper, feta, arugula, herb & garlic crème cheese

JICAMA & MANGO SALAD

Fresh mango, jicama, cilantro, tomato & red onion tossed with pineapple vinaigrette and organic greens

CLASSIC CAESAR SALAD

Lightly dressed with house made croutons, smoked bacon & freshly grated parmesan

MUSSELS

One dozen mussels steamed in ginger & lemon grass broth, individually garnished with red pepper and Japanese salsa

Main Plate: **SELECTION OF :**

THAI CURRY PENNE

Shrimp and scallop tossed with penne & red curry sauce
Vegetarian preparation available

CHILLI PORK STUFFED RAVIOLI

Marinated pork stuffed ravioli served in a smoked bacon cream sauce

BOURBON SALMON

Atlantic salmon grilled and basted with maple bourbon sauce

LEMON CHICKEN

Grilled and topped with pineapple corn relish

Dessert: **SELECTION OF :**

TRIO OF CRÈME BRULEES

Basil, maple & ginger

STRAWBERRY CABERNET CRÈME CARAMEL

Strawberry crème caramel bathed in red wine reduction

LEMON FLAN

Made with real lemons, served with whipped crème and raspberry coulis

43.00 PER PERSON + TAX & GRATUITY



Dinner Menu

First Plate: **SELECTION OF :**

ALMOND BRIE CROUTON

Roasted almond crusted brie served with spinach and fresh pear

CLASSIC CAESAR SALAD

Lightly dressed with house made croutons, smoked bacon & freshly grated parmesan

FLASH FRIED CALAMARI

Lightly breaded, fried and tossed in our spicy tomato sauce

BEEF TATAKI

Thinly shaved rare organic beef tenderloin served with spring onion, garlic crisps & tataki sauce

Main Plate: **SELECTION OF :**

WILD MUSHROOM BEEF TENDERLOIN

Free range Nova Scotia beef tenderloin grilled to perfection served with wild mushroom duxelle

BOURBON SALMON

Atlantic salmon grilled and basted with maple bourbon sauce

LAMB CHIMICHURI

Fresh Nova Scotia free-range lamb roasted with a three herb chimichurri sauce

TAMARIND HALIBUT

Fresh seared halibut with wilted spinach and orange tamarind glaze

Dessert: **SELECTION OF :**

TRIO OF CRÈME BRULEES

Basil, maple & ginger

CHOCOLATE EXTASY

Layers of dark and white chocolate ganach on a graham crumb crust topped with a thick layer of white chocolate mousse

LEMON FLAN

Made with real lemons, served with whipped crème and raspberry coulis

49.00 PER PERSON + TAX & GRATUITY