

W e e k l y M e n u



E n t r é e

New York Striploin – Canada AAA Prime

braised beef, wilted swiss chard, truffle gnocchi
cut to order, minimum 8 oz. - **\$4.5 per oz.**

Lamb Rack – Australian

fat chips, sumac, preserved lemon butter, figs & caramelized shallots - **\$36**

Duck – Brome Lake

peach & apricot salsa, curried lentils - **\$28**

Chicken Breast – Eden Valley

bean pot de crème, husked corn, red pepper relish - **\$24**

Halibut – Day Boat

crisp mango sticky rice, watermelon, tomato basil, bocconcini - **\$28**

Fish & Chips (?)

arctic Char, pea puree, salt & vinegar chips, fennel endive slaw **\$26**

Pork – Annapolis Valley

celery root puree, poached plums, lavender, green bean & bacon - **\$26**

Seafood Pasta – Tarragon

lemon, parmesan, crab, shrimp, bread crumbs - **\$27**

Vegetarian – Chanterelle Mushroom Risotto

\$21