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# FEBRUARY DINE AROUND

## Appetizers

### Veal Striploin
Seared Veal Striploin, Grilled Cabbage, Apple Butter,
Wild Rose Pedal Tea, Veal Jus, Charred Lemon Dust

### Chowder
Halibut, Kombu, Haddock, Cod, Cold Water Shrimp, Bay Scallops,
Herbs, Cream, Bacon, Potatoes, Chili Oil

### Scallop on the Half Shell
Charcoal Grilled Scallop, Mussel Broth, Uni Butter,
Truffle Fritz Potato, Micro Citrus Salad

### Sweet Potato/ Burrata/ Beets
Roasted Sweet Potato, Roasted and Pickled Beets, Burrata,
Pesto, Candied Walnuts, Sage

## Main Course

### Mafaldine Pasta Fresh French Truffle
House Made Mafaldine Pasta, Crushed Black Pepper, Local Mushrooms,
Truffle Sauce, Basil Arugula Pesto, Shaved Fresh French Truffle

### Cod/Caviar
Seared Atlantic Cod, Sturgeon Caviar, Tomato Soy Glaze, Beluga Lentil,
Edamame, Seasonal Vegetables, Miso Bonito Fish Broth

### Pork Chop & Pork Belly
Seared Pork Chop, Roasted Pork Belly, Burnt Honey, Sea Buckthorn Corn Chutney,
Pomme Purée, Local Greens, Veal Jus

### Hen
Half Crispy Baked Cornish Hen, Citrus Marinade, Micro Salad,
Triple Cooked Potatoes & House Made Hot Sauce

## Dessert

### Can’t Fight This Peeling Anymore
Apple and Maple Sponge Cake, Salted Caramel Sauce, Vanilla Apples, Candied Walnuts,
Caramel Chocolate Cremeux, Cinnamon Tuille, Caramel Ice Cream, Maple and Vanilla Crumb (v)

### You Are Looking Berry Good To Me
Dark Chocolate and Tofu Gateau, NS Blueberry Sauce, Cocoa Soil,
NS Blueberry Sherbert, Dark Chocolate Ganache, NS Blueberry Gel (vg/gf)

**$60**