



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 10

full board – 18

WINTER SALAD – 9

roasted root veg,
pumpkin seeds, pomegranate,
Dragon's Breath blue cheese dressing

COLD SMOKED TROUT – 12

preserved lemon aioli, pea shoots,
bread crumbs

FOIE GRAS TORCHON – 16

blackberry & port coulis, pistachios
rosemary crackers

SALT COD BRANDADE – 13

mustard pickles, grilled sourdough

MUSHROOM RISOTTO – 12

local cinnamon cap & oyster mushrooms,
pecorino romano, red wine, crispy herbs

P.E.I. BLUE DOT BEEF TARTARE – 14

chives, gherkins, capers, horseradish aioli,
matchstick fries

TO FOLLOW

12 oz. P.E.I. BLUE DOT RIB EYE – 36

pomme purée, grilled broccolini,
demi-glace

ARCTIC CHAR – 26

cauliflower, red pepper & almond romesco,
pickled fennel, toasted almonds

PORK CHOP – 24

brown butter roasted baby reds,
apple jam, greens beans

HANDMADE PIEROGIES – 22

potato, ricotta & dill filling,
purple beet purée, brussel sprout slaw,
crispy onions

SEARED SCALLOPS – 27

butternut squash purée, grilled leeks,
spinach butter, caviar

6 OZ. P.E.I. BLUE DOT BEEF BURGER – 18

bacon, Ciro's asiago, tomato,
sweet relish aioli & fries

