



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 10

full board – 18

WINTER SALAD – 10

roasted butternut squash,
caramelized shallots, pecans, honey,
blue cheese, sherry vinaigrette

TUNA TARTARE – 13

lemon, chili, ginger oil,
cilantro, yuca chips

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 – 15

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 & rosemary baby reds,
apple jam, green beans

HALIBUT – 27

roasted carrots, bacon lardons,
béarnaise, shaved fennel

SMOKED CHEDDAR PIEROGIES – 22

purple beet purée, crispy brussel sprouts,
crème fraiche

SCALLOPS – 27

butternut squash purée, grilled leeks,
spinach butter, caviar

DUCK CONFIT – 25

black eyed pea cassoulet, bacon,
green beans, cranberry coulis

