



## TO START

**OYSTERS** (fresh OR fried) – 3 EA.

**CHEESE & CHARCUTERIE**

half board – 10

full board – 18

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**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

**SMOKED CHEDDAR PIEROGIES – 22**

purple beet purée, crispy brussel sprouts,  
crème fraîche

**SEARED SCALLOPS – 27**

butternut squash purée, grilled leeks,  
spinach butter, caviar

**DUCK CONFIT – 25**

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

