



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 10

full board – 18

MARKET SALAD – 10

Four Seasons' organic greens,
shaved carrots & candy cane beets,
preserved lemon & chervil dressing,
pine nuts

SALMON TARTARE – 13

wasabi aioli, green onion, pickled daikon,
sesame, crispy rice noodles

STEAMED MUSSELS & FRIES – 12

1 lb. steamed mussels,
spicy tomato & roasted garlic broth

LOBSTER SALAD – 14

dill crème fraîche, sweet pickles,
salt & vinegar chips

MUSHROOM RISOTTO – 14

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

roasted fingerling potatoes,
grilled scallion vinaigrette,
grilled broccolini

SALMON – 25

crispy white beet latke, grilled asparagus,
shaved radish, green goddess dressing

PORK CHOP – 24

brown butter & rosemary baby reds,
apple jam, green beans

SMOKED CHEDDAR PIEROGIES – 22

purple beet purée, crispy brussel sprouts,
crème fraîche

SCALLOPS – 27

butternut squash purée, grilled leeks,
spinach butter, caviar

DUCK CONFIT – 25

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

