



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

SEAFOOD CHOWDER – 14

little neck clams, mussels, scallops,
corn, green garlic oil, croutons

LOBSTER SALAD – 12

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 CARPACCIO – 15

parsley hazelnut pesto, pickled shallot,
shaved parmesan

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 36

roasted fingerling potatoes,
grilled scallion vinaigrette,
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 fraiche

SCALLOPS – 27

green pea & mint purée, baby carrots,
bacon lardons, pork jus

GRILLED LAMB CHOPS – 28

harissa spiced Israeli couscous,
hakurei turnips, pistachio chimichurri,
hung yogurt

