



## TO START

**OYSTERS** (fresh OR fried) – 3 EA.

**CHEESE & CHARCUTERIE**

half board – 10

full board – 18

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**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

**SWEET PEA TAGLIATELLE – 22**

fresh shelled peas, sugar snap peas,  
snow peas, Ciro's asiago, black pepper

**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

