



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

SCALLOP & SHRIMP CEVICHE – 11

grapefruit, avocado, jalapeno, cilantro,
tortilla chips.

STEAMED MUSSELS – 14

housemade fennel sausage,
shallot garlic broth, shaved fennel & apple

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 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,
garlic scapes

HALIBUT – 28

corn & turmeric broth, fried cornbread,
summer beans, chili oil

PORK CHOP – 26

cauliflower mash, mushrooms,
crispy onions, mustard jus

GREEN PEA TAGLIATELLE – 24

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 – 30

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

