



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 14

full board – 24

MARKET SALAD – 10

Four Seasons' organic greens,
shaved carrot, julienned beets,
shaved asiago, pickled onion vinaigrette

MUSHROOM & RICOTTA TART – 14

local mushrooms, ricotta salata,
watercress

CRAB CAKES – 16

snow crab, roasted jalapeño vinaigrette,
apple & celery slaw

STEAMED MUSSELS – 12

chili ginger broth, garlic, scallion,
sourdough toast

SEARED TUNA – 16

crunchy radish slaw, ponzu aioli,
fried garlic

CORN FRITTERS – 10

citrus aioli, honeycomb,
green onion

P.E.I. BLUE DOT BEEF TARTARE – 15

olive oil poached egg yolk, relish,
waffle potato chips

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 36

pickled ramp salsa, grilled asparagus, fries

SEARED SALMON – 28

almond romesco, roasted cauliflower,
salsa verde

GRILLED PORK CHOP – 26

maple glaze, creamy polenta,
broccolini, pickled onions

SMOKED CHEDDAR PIEROGIES – 24

caramelized onions, purple beet purée,
crispy brussel sprouts,
crème fraiche, horseradish

SEARED SCALLOPS – 28

duck fat braised Beluga lentils,
carrot purée, crispy kale, pickled carrots

DUCK CONFIT – 27

barley risotto, roasted onions,
pickled rhubarb

