



Dinner

Appetizers

Seasonal **Soup** 6

P.E.I. **Mussels**, spiced chipotle broth, grilled bread 9

Deviled **Eggs** 4

Chick Pea **Croquettes**, cucumber salad, harissa vinaigrette 15

Bruschetta, goat cheese mousse, olives, peppers 6

Mushroom Terrine 6

Maple Glazed Pork **Belly**, white bean puree, bacon and apple compote 11

Rainbow **Trout**, roast cauliflower, granny smith apple salad, curry vinaigrette 11

Veal **Sweetbreads**, haricot vert, truffle vinaigrette 14

Smoked **Salmon**, egg salad, rye croutons 11

Salads

Celery and Gorgonzola Salad 6

Spring **Greens**, walnuts, croutons, goat cheese vinaigrette 6

Caesar Salad with apple-wood smoked bacon 6

Arugula, salami, parmesan, lemon vinaigrette 10

Duck **Confit** and frisée, poached egg, walnut vinaigrette 9

Pasta

Farfalle **Bolognese** 18

Macaroni Gratin with applewood bacon and a simple green salad 14

Vietnamese **Pho**, rice noodles, onion carrot, chicken, cilantro 16

Gnocchi, peas, lettuce, bacon vinaigrette 14

Main Courses

Lemon Lime **Risotto**, butter poached shrimp, parsley oil 18

Pork Loin, fig and vidalia tart, arugula salad, sherry jus 24

Beef **Ribeye**, mushrooms, spinach, fingerling potatoes, bordelaise sauce 27

Meatloaf, potato puree, braised greens 14

Scottish **Salmon**, garbanzo beans, cucumber, fennel salad 22

Fish of the Day – market price

Duck Breast, cous cous, almonds, cucumber, greens, spiced duck jus 24

Chicken Breast, choucroute, potato puree, poultry essence 21

Lamb **Sausage**, french green lentils, piperade, crouton 12

Omelette, goat cheese, mushrooms, spring greens 12

Wagyu **Burger**, lettuce, tomato spread, cheddar, with warm potato salad 12

Sides

Mashers, Lentils du Puy, Cous Cous, Roast Cauliflower & Apple 5