



DINNER MENU

PASSED APPETIZERS

Bacon Wrapped Sea Scallop

Served with balsamic reduction.

Chevre Stuffed Mushrooms

Italian sausage, artichokes with chives & cracked Pepper.

Heirloom Tomato Bruschetta

Basil pesto, heirloom tomato, kalamata olives, roasted garlic, served on a crostini.

PLATED APPETIZER

Potato Rosti

Crispy potato cake with apple pear chutney and chive crème fraiche.

SALAD

Roquefort - Acadian Mix

Served with grilled onions, baby peppers, cherry tomatoes, pancetta lardons, and rogue blue cheese dressing.

MAIN COURSE (PICK ONE)

Chateaubriand

Beef tenderloin with duck fat cipollini onions and demi-glace.

Crispy Skin Salmon

Served with Meyers lemon beurre Blanc & micro arugula.

Grilled Vegetable Terrine

Red quinoa, black lentils, fennel, yellow peppers, and Italian squash and topped with chimichurri. Served with Romanesco, blistered cherry tomatoes and lemon zest.

Sides

All entrees include locally baked bread and whipped butter with Jacobson's Sea Salt. Both beef and salmon entrees served with black salt grilled asparagus and marbled mashed potatoes.

DESSERT

Flourless Chocolate Torte

Served with Grand Marnier cream and macerated berries.