

# nibbles

## half shell

## leaves + soup

oyster shooters, lime, cilantro, horseradish 7  
warm cheese gougeres 4  
brandade fritter, truffle mustard, tomato confit 6

beausoleil oyster, verjus-apple mignonette, frozen 2  
wasabi-apple vinaigrette

organic leaves, lavender-banyuls vinaigrette, 7  
chevre, raspberries, roasted pecans, fleur de sel

romaine hearts, caesar dressing, bacon, chipped 7  
parmesan, rosemary-olive crouton

cucumber gazpacho, watermelon, nasturtium 6  
coulis, organic hemp oil, sour cream, chives, dill

local field tomato salad, basil drizzle, black olive 7  
oil, shaved parmesan, cucumber jelly

saffron scented fennel-seafood soup, melting 8  
lobster "cake", smoked paprika oil, chives

salmon tartare, avocado, saffron stained daikon, 9  
asian pear, cilantro, chives, lemon

lobster cocktail, celery-apple salad, beets, citrus- 12  
brandy emulsion, organic greens

pork-chanterelle-wild rice terrine, raye's mustard 7  
selection, organic leaves, balsamic reduction

candied bacon, sweet potato purée, basil coulis, 7  
granny smith apple, pink grapefruit

seared foie gras, cocoa nibs, bee balm poached 15  
peach, minus 8 vinegar glaze, spiced blueberries

## land

rösti potatoes, sautéed corn fed chicken breast, 17  
wild + tame mushrooms, white wine, cream, chives

roasted duck breast, corn-peach-beet salad, 23  
miso-currant vinaigrette, lavender-honey drizzle

grilled beef striploin, potato purée, forest 25  
mushroom sauce, parsley-horseradish drizzle,  
smoked fleur de sel, nasturtium butter

crispy duck leg confit, horseradish-potato purée, 18  
gooseberry vinaigrette, bright lights swiss chard,  
pickled daikon radish, sweet wild garlic

chanterelle-truffle risotto, summer squash 15  
ratatouille, basil-lemon coulis

## sea

bay of fundy haddock fillet, crispy potatoes, 16  
wilted leaves, lemon butter, capers, chives

"naked" lobster, nasturtium perogies, vanilla 28  
lobster bisque, borscht drizzle sour cream, dill

extra virgin olive oil poached halibut fillet, summer 22  
squash, garlic mashed potatoes, pea purée, arugula

fennel pollen dusted crispy skin salmon, summer 17  
squash, chanterelles, shaved fennel-apple salad,  
lemon beurre blanc, black olive oil

coriander crusted seared rare tuna loin, preserved 26  
lemon vinaigrette, green bean-purple potato salad,  
organic extra virgin olive oil, espelette pepper