

nibblies

half shell

leaves + soup

small starts

land

sea

clamato oyster shooters	9
half dozen beau soleil oysters apple-shallot mignonette	16
chilled canadian cantaloupe melon + yoghurt soup fresh mint	10
bantry bay farm organic mixed leaves local cherry tomatoes, candied walnuts, maple-mustard dressing	10
local heirloom tomato salad bocconcini, sweet basil, virgin olive oil, balsamic reduction	12
chioga-yellow-red beet salad goat cheese, sunflower kernels, arugula, balsamic drizzle	12
halibut cheek "schnitzel" cider vinegar napa slaw, nasturtium-herb mayonnaise,	10
scallop ceviche lime, celery, jalapeño, cilantro, sweet potato purée	12
beef tenderloin tartar quail egg, crostini, garden cress	14
wolfhead smoked salmon roulade potato-horseradish cream, garden pickings, radishes	14
chicken liver, fois gras terrine haskap berry chutney, pickled ramps, crostini	14
lobster cocktail, celery remoulade, pickled beets, brandy cocktail sauce	16
yukon gold rösti potatoes, chicken breast button + portobello mushrooms, white wine, cream, herbs	22
grilled island beef striploin, 5-spice rub, mashed potatoes, glazed shallots, seasonal vegetables, red wine reduction	38
crispy skin duck confit vegetable braised lentils, black currant reduction, heirloom carrots	28
wild + tame mushroom risotto, tarragon, garlic scape pesto, tempura day lilies, green onions, shaved parmesan, truffle oil	18
bay of fundy haddock fillet old fashioned potatoes, wilted leaves, lemon butter, capers, chives	26
butter poached naked lobster parisienne gnocchi, arugula, green vegetables, lobster-branding reduction	42
broiled atlantic cod fillet garlic scape crust, mashed potatoes, snow peas, chive-butter drizzle	25
surf & turf grilled beef tenderloin, poached lobster, seasonal vegetables, caviar d'aubergine, tarragon-butter sauce	38
olive oil poached halibut zucchini spaghetti, chorizo, salsa verde, potato straw	30