

# nibblies half shell leaves + soup

## small starts

## land

## sea

clamato oyster shooters	9
half dozen beau soleil oysters apple-shallot mignonette	16
mushroom purée soup truffle foam, chanterelles, chives	10
bantry bay farm organic mixed leaves cherry tomatoes, beets, maple mustard dressing	10
local heirloom tomato salad bocconcini, sweet basil, virgin olive oil, balsamic reduction	12
halibut ceviche lime, cilantro, jalapeño, cucumber, sweet potato purée	12
chioga-yellow-red beet salad goat cheese, sunflower kernels, arugula, balsamic drizzle	12
beef tenderloin tartar quail egg, crostini, garden cress, truffle fries	14
wolfhead smoked salmon roulade potato-horseradish cream, garden pickings, radishes	14
chicken liver-foie gras terrine blueberry chutney, croutons, pressed melon	14
lobster cocktail, celery remoulade, pickled beets, brandy cocktail sauce	16
rösti potatoes, chicken breast button + portobello mushrooms, white wine, cream, herbs	22
grilled island beef striploin, 5-spice rub, brown butter cauliflower purée, glazed shallots, seasonal vegetables, red wine reduction	38
prosciutto wrapped pork tenderloin polenta-sage galettes, ratatouille, parisian carrots	26
quinoa + hemp heart burger spices, grilled summer vegetables + peaches, avocado silk	20
bay of fundy haddock fillet old fashioned potatoes, wilted leaves, lemon butter, capers, chives	26
caramelized bay of fundy scallops hint of curry, succotash, lime-sour cream drizzle	28
butter poached naked lobster parisienne gnocchi, arugula, green vegetables, lobster-brandy reduction	42
surf & turf grilled beef tenderloin, poached lobster, seasonal vegetables, caviar d'aubergine, tarragon-butter sauce	38
brown butter poached halibut zucchini spaghetti, potato purée, chanterelle-cream	30