



CASUAL FINE DINING

DINE AROUND MENU 2019  
(NIGHTLY MENU SUBJECT TO CHANGE)

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STARTERS

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QUEEN CRAB CAKES

Tiger shrimp / fragrant Asian spice  
potato hash / saffron

SEA SCALLOP

rice paper wrapped / organic greens  
sesame ginger vinaigrette

CARPACCIO

caribou tenderloin  
pickled autumn vegetables  
truffled pecorino grilled cheese

GOAT CHEESE

hants county greens / spiced  
pecans / cassis / honey crisp

SMOKED DUCK BREAST

duck rilette /  
stone fruit chutney / golden beets

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MAINS

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FAROE ISLANDS SALMON

new potato / caper / tomato  
tarragon butter

AHI TUNA

grilled rare / tomato / olive  
basil vinaigrette

DUCK BREAST

black cherry / ancho  
bourbon mashed sweet potato

GUINEA HEN

stressa wrapped / mushroom thyme jus  
smoked cheddar potato mash

BEEF STRIPLOIN

braised short rib cap / blue d'Auvergne  
cabernet reduction

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DESSERTS

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TERRINE

Chocolate semifreddo / almond croquant / mango coulis

TART

Blackberry / brown butter / cassis ice cream

CHEESE<sup>4</sup>

artisan and imported selection

CAKE

Flourless chocolate / hazelnut caramel ice cream

ANY THREE COURSES \$49

ADD WINE PAIRINGS \$18

Available Tues - Thurs