



## Fabulicious Feature Lunch Menu

EXECUTIVE CHEF • MARC LYONS  
*'Using the finest local and regional ingredients'*

### APPETIZER

#### **Celeriac and Parmesan Bisque**

Saffron Compressed Celery, Toasted Almonds Foie Gras Croquette,  
Vanilla

#### **Winter Greens**

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

#### **Steamed PEI Mussels**

Grilled Baguette, Sauce Bouillabaisse

### MAIN COURSE

#### **Beef Stew**

Roasted Mushrooms, Whipped Potatoes, Simple Jus

#### **Root Vegetable "Tagine"**

Herbed Fregola, Fried Tofu, Preserved Lemon and Fresh Herbs

#### **Hand Rolled Cavatelli**

Caramelized Mushroom, Spicy Sausage, Goats Butter

### DESSERT

Seasonally Pastry Chef Selection

\$25.00 per person

Price is subject to taxes and gratuities.



## Fabulicious Feature Dinner Menu

EXECUTIVE CHEF • MARC LYONS  
*'Using the finest local and regional ingredients'*

### APPETIZER

#### **Celeriac and Parmesan Bisque**

Saffron Compressed Celery, Toasted Almonds Foie Gras Croquette, Vanilla

#### **Winter Greens**

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

#### **Steamed PEI Mussels**

Grilled Baguette, Sauce Bouillabaisse

#### **Pan Seared Foie Gras (\$9 Supplement)**

Poached Crab Apples, Warm Brioche, Red Wine Reduction, Piedmont Hazelnut

#### **Frutti di Mare (\$9 Supplement)**

Shell Fish Ragout, Herbed Fregola, PEI Mussels, Sauce Bouillabaisse

### MAIN COURSE

#### **Grilled Strip Steak**

Goat Cheese Whipped Potatoes, Peppercorn Sauce

#### **6oz Filet Mignon (\$6 Supplement)**

Squash Dauphinoise, Pancetta and Mushroom Sauté, Gorgonzola Butter

#### **10oz Rib Eye (\$18 Supplement)**

Signature Country Dry Rub, Duck Fat Fingerling Potatoes, Local Seasonal Jardinière, Whiskey Butter

#### **Roasted Breast of Chicken**

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

#### **Pan Seared Atlantic Salmon**

Roasted Fingerling Potatoes, Citrus Beurre Blanc

#### **Hand Rolled Cavatelli**

Pulled Rabbit, Vegetable Ragout, Grana Padano, Fried Sage

#### **Seafood Fettuccini (\$10 Supplement)**

Roasted Shrimp, Shelled Baby Clams and Mussels tossed in a White Wine Cream Sauce

### DESSERT

Seasonally Pastry Chef Selection

**\$39.00 per person**

Price is subject to taxes and gratuities.