



## **Fabulicious Dinner Menu**

### **APPETIZERS**

#### **Beet Salad**

*Frisée, Mesclun Greens, Roasted & Pickled Beets, Candied Walnuts,  
Fresh Berries, Lemon Honey Vinaigrette, Goat Cheese*

#### **Daily Soup**

#### **PEI Mussels**

*Chipotle & Tomato Broth, Peppers, Green Onion, Garlic, Cilantro*

### **MAINS**

#### **Steak Frites**

*Roasted Potato, Seasonal Vegetable, Smoked Salt, Peppercorn Jus*

#### **Duck Confit**

*Sweet Potato Hash, Bacon, Onion, Sour Cherry Gastrique*

#### **Yuzu Ginger Salmon**

*Broccolini, Edamame, Pepper, Snow Peas, Bok Choy, Mushroom, White Quinoa*

#### **Butternut Squash Risotto**

*Butternut Squash, Seasonal Vegetable, Parmesan*

### **DESSERT**

#### **Pumpkin Cheesecake**

*Ginger Snap Cookie Crust, Rum Caramel, Candied Walnuts, Whipped Cream*

#### **Raspberry Chocolate Torte**

*Dark Chocolate, Raspberry Filling, Raspberry Coulis, Whipped Cream*

We can accommodate dietary allergies & restrictions  
**\$39.00 per person** – HST and Gratuity additional

Executive Chef – Jesse Prior