



Fabulicious! 3-Course Lunch Menu

Choice of Starter

Chef's Seasonal Soup
Made with Fresh Local Ingredients

Baby Spinach Salad
Maple Pecan, Sheep's Feta, Dried Cherries

Steamed PEI Mussels
White Wine, Grape Tomato, Sweet Bell Pepper, Chili Escabeche

Choice of Entrée

House Made Pasta
Edamame, Sundried Tomatoes, Preserved Artichokes, Rocket
Roasted Garlic Cream Sauce

Crisp Skin Salmon
Sea Salted Frites, Minted Peas

Abruzzi Focaccia Pizza
Double Smoked Bacon, Peameal Bacon, Chorizo Sausage, Prime Rib
Caramelized Onions, Sharp Cheddar, Veal Reduction, Field Greens

Choice of Dessert

Carrot Cake
Pineapple Salsa, Coconut Ginger Ice Cream

White Chocolate Saffron Panna Cotta
Rosewater Pistachio Madeleine, Blood Orange Foam

Chocolate Peanut Butter Cup
Concord Grape Sherbert

Executive Chef Jill St-Amour
\$25.00 per person

A La Carte Menu Also Available. Excludes Taxes, Beverages and Gratuities
Thursday November 14, 2013 to Thursday November 21, 2013
Non-Oban Inn Gift Certificates Not Accepted During Fabulicious Promotion

www.obaninn.ca