## Cold Appetizers

# CAPE BRETON OYSTERS Locally raised oysters served with Nova Scotia apple mignonette

CEDAR SMOKED ATLANTIC SALMON Planked salmon with Boursin cheese, asparagus salsa verde, pickled vegetables, and focaccia crostini

### SALAD NIÇOISE

Fresh seared tuna, quail egg, peas, cherry tomatoes, balsamic and olive gel, fresh greens with a lemon vinaigrette

### BEET & BARLEY

Sweet pickled beets, ash-rolled goat cheese, toasted walnuts, barley tossed with Dijon vinaigrette

#### LOCAL FARMERS SALAD

Locally grown greens, microgreens and vegetables, with Nova Scotia blueberry vinaigrette

#### ATLANTIC BEEF TARTAR

Hand-minced beef tenderloin, egg yolk, caper, shallot, anchovies, gherkins and butter-toasted croissant

### Hot Appetizers

### BRAISED PORK BELLY

Maple glaze, herb and Parmesan polenta, pearl onion in white wine gastrique

SEARED DIGBY SCALLOPS Pineapple pico de gallo, and chive oil

### CAPE NORTH MUSSELS RISOTTO

Grana padano Parmesan, garlic, shallots, fresh herbs, topped with pomme frites

### MUSHROOM TARTE

Mixed mushrooms, vegetable demi-glace, and double cream Brie

### LOBSTER BISQUE

Grilled tomato, handmade mascarpone cheese, crispy leeks

### Mains

NEILS HARBOR HALIBUT Grilled tiger shrimp, sauce au crevettes, garlic citrus roasted reds

CRISPY SKIN STEELHEAD TROUT Snow crab, caper mustard sauce, pommes anna

LOCALLY RAISED CHICKEN BALLOTINE Chicken roulade stuffed with mushroom duxelles. served with sauce ivoire, duck bacon, potato fondant

MARINATED LAMB RACK
Bordelaise sauce, caramelized mushrooms, rosemary and brown butter spätzle

ATLANTIC BEEF TENDERLOIN
Fried sweetbreads, cognac peppercorn sauce, white truffle mashed potato

LOBSTER DINNER FROM THE BASE OF CAPE SMOKEY Served with clarified butter and confit garlic butter, roasted potato and vegetables

VEGAN MUSHROOM WELLINGTON

Marinated tofu covered in truffle and mushroom duxelles, wrapped in vegan puff pastry, served with vegetable demi-glace and seasonal vegetables