



First Bites
Ocean “Cocktails”

Tomato and Vodka Dressed Hand Peeled Shrimp

Horseradish, Local Micro Herbs

20

East Coast Lobster and Digby Scallop Ceviche

Shallots, Mint, Chili, Olive oil,

24

Rock Crab Cocktail

Celeriac Remoulade, caviar

26

Salads

Bitter Leaves, Red Wine Poached Egg

Pickled Shallots, Warm Bacon Vinaigrette

16

Whole Leaf Romaine Caesar Salad

Anchovy, Crispy Capers, Reggiano and Garlic Dressing. Rustic Croutons

17

Melon and Prosciutto Salad

Arugula, Olive oil, Aceto Balsamico, Asiago

18



Small Plates

Grilled Argentinian Prawn Brochette

Preserved Lemon

16

Baked Escargot

Baked in Herb & Garlic Butter

19

Baked French Onion Soup

Rustic Rye, Swiss Cheese

18

Main Course

Herb Crusted Sablefish

Ratatouille, Thyme Scented Basmati Rice, Warm Lemon & Olive Oil Sauce

54

Pan Seared Steelhead

Ocean Wise Argentinian Red Prawns & Wild Rice "Paella", Port Reduction, Sage

Brown Butter

56

Smoked Paprika Roasted Chicken Breast Supreme

Potato Aligot, Tarragon Chicken Jus

54



Herb Crusted Rack of Lamb

Roasted Baby Nuggets, Lamb Jus

68

Beef Tenderloin

Celeriac Tart, Roasted Cauliflower, Farmhouse Cheese Crackling

Double Veal Stock Reduction

72

Platter for Two

Garlic Butter Basted Lobster Tail, Grilled Beef Tenderloin, Garlic Prawns Saute, Yukon

Mash Potatoes, Seasonal Vegetables, Jus & Drawn Butter

145

Grilled Vegetable "Terrine"

Balsamic Marinated Bean Curd, White Bean Cassouletet

Roasted Pepper Emulsion

46



FROM OUR BAKERY

17

Crème Brule

Warm Harrison Bread Pudding

Sultana, Crème Anglaise,

Lemon & Vanilla Cheesecake

Berry Coulis

Black Forest Cake

Kirsch Macerated Sour Cherries, Chocolate Sauce

AFTER DINNER COFFEES

1.5 oz ~ 15

B52

Kahlua, Baileys Irish Cream, Grand Marnier, Coffee

Polar Bear

Peppermint Schnapps, Baileys, Hot Chocolate

Baileys Coffee

Baileys Irish Cream, Coffee

Blueberry Tea

Amaretto, Grand Marnier, Tea

Monte Cristo

Kahlua, Grand Marnier, Coffee

3B

Baileys, Brandy, Benedictine