



Dine Around Nova Scotia 2021

February 1 to 28

3 Courses for \$40

Finnan Haddie “Chowder”

smoked haddock, potato, & winter leek soup with
N.S. mussels & coldwater shrimp

“Kale, Caesar!” Salad

ted huttens kale, double smoked bacon, parmesan,
lemon garlic aioli dressing, fried capers, croutons

Roasted Squash Gnocchi

yukon gold potato & ricotta gnocchi, butternut squash & star anise purée,
sautéed mushrooms, brown butter, balsamic reduction, pecorino, sage VO

The Fishmonger’s Catch

Our daily seafood offering from local waters

Herb & Garlic Roasted Chicken Breast

mushrooms, sweet peas, smoked lardons, cherry tomatoes, gemelli pasta,
provolone, rosemary shallot cream

Cauliflower, Sweet Potato, & Chickpea Tikka Masala

grilled halloumi cheese, cashew pilau, naan, mango chutney, raita VO

Vanilla Bean Cheesecake

salted caramel, chocolate covered cornflakes VO

Warm Fresh Gingerbread

spiced poached pear, english toffee treacle sauce, chantilly cream,
brown sugar oat crumble VO

Chocolate Tofu “Mousse”

red wine raspberry coulis VeO/DF/GFO