

1st Course

LOCAL TROUT

CURED/CROSTINI/SPICED AIOLI/LEMON

OR

WILD MUSHROOMS

FARMHOUSE CHEDDAR/HOUSE BACON/BREAD

2nd Course

ROASTED VEGETABLE SALAD

ROASTED BEETS/ROASTED CARROTS/ROASTED SQUASH/GREENS/CIDER VINAIGRETTE

OR

SOUP

HOUSEMADE CROUTON

3rd Course

60 DAY DRY AGED PRIME RIB WITH NOVA SCOTIA LOBSTER TAIL WHIPPED LOCAL POTATO/WILD MUSHROOMS/REDUCTION

OR

ROASTED LOCAL CHICKEN WITH LOBSTER SKEWER
SWEET PEAS/POTATO PAVE/PAN GLAZE

<u>Dessert</u>

FRUIT TART

WILD BERRY COMPOTE

OR

MOLTEN CHOCOLATE CAKE

DECADENT CHOCOLATE AND VANILLA ICE CREAM