

Table d'Hôte

1ST

PAN FRIED HADDOCK

On crabcakes with a caper mustard butter sauce

LINGUINI & MUSSELS

Handmade linguini, mussel cream with salmon roe

SEAFOOD BISQUE

Scallops, haddock, salmon, lobster, Matane shrimp

VEGETABLE CREPE TERRINE

Grilled vegetables, homemade cream cheese, orange balsamic gel

2ND

SAM'S POINT OYSTER

With citrus white wine mignonette

STEAK TARTARE

Beef tenderloin, chives, shallots, anchovies, capers & egg with croissant crouton scented with Cape Breton's own single malt whiskey

SCALLOP CEVICHE

With wild sorrel and microgreens with buttermilk and tarragon froth

SALAD

A mix of local grown green and micro green, pea shoots and foraged herbs with local raw honey vinaigrette garnished with cucumber and tomato

3RD

LAMB RACK

Roast lamb, goat cheese crust with mint tabouli salad, lamb jus

LOBSTER FROM THE BASE OF SMOKEY

Locally caught lobster with melted butter

BEEF TENDERLOIN

Beef tenderloin, pureed potatoes and parsnip, red wine demi

NEIL'S HARBOR HALIBUT

Fresh Neils Harbor halibut, lobster bisque paste with Matane shrimp and leek, roast potato

SALMON A LA NAGE

Carrot fennel salad, broccoli stem risotto, butter mussel sauce

DUCK

Roast duck breast, confit leg, glazed shallots, with blueberry jam

RATATOUILLE

Piperde sauce, cashew butter, oven roasted vegetables

4TH

DULCEY PANNA COTTA

With apricot gel, house made granola meringue and apricot sorbet

GLAZED CHOCOLATE MOUSSE PRALINE CRUNCH

With chocolate sponge cake, frosted hazelnuts and vanilla ice cream

PASSION FRUIT & BANANA CREAM PUFFS

With white chocolate and yogurt mousse, mandarin pearls, exotic gel and passion fruit and banana sorbet

STRAWBERRY CHEESECAKE

With summer berries, meringue, strawberry gel, lemon curd and strawberry sorbet

ICED PRALINE PARFAIT

With chocolate mousse praline crunch, chocolate sponge and chocolate whipped ganache

FOUR COURSE DINNER \$70.00 PER PERSON
