

in the beginning

CRAB NAPOLEON // \$27

Neils Harbour snow crab, pimento cheese, corn bread, charred corn pico de gallo and avocado crema.

SEAFOOD CHOWDER// \$21

Ingonish beach lobster meat, tiger shrimp, haddock, salmon, bay scallops, and mussels in a fresh fragrant coconut curry broth.

SCALLOPS // \$18

Seared sea scallops with a pomegranate and blood orange gastrique, orange segments and jalapeno caponata.

BEEF CARPACCIO // \$22

Herb crusted beef, confit cherry tomato, pickled shitake mushroom, marinated bocconcini, mixed greens and a honey mustard thyme vinaigrette.

PORK BELLY // \$19

Crispy braised pork belly, carrot ginger puree, caramelized apple and hot honey glaze.

ROASTED VEGETABLE // \$19

Heirloom carrots, Red and golden Beets, honey citrus vinaigrette, curry granola, curry oil, mixed greens and cashew cream.

BURRATA SALAD // \$20

Fresh burrata, confit cherry tomato, cucumber, baby arugula and spinach, fresh focaccia, and tomato basil balsamic vinaigrette.

the plot

EARTH

FILLET MIGNON // \$53

6oz fillet mignon, pommes anna, roasted celeriac and shallot, wild mushroom puree and red wine demi-glace.

YAKI UDON // \$36

Orange soy marinated tofu, yaki udon noodles, fresh vegetables, and crispy wonton.

DUCK BREAST // \$48

Seared duck breast, parsnip puree, poached pear, confit fennel, red cabbage puree and orange cherry pan sauce.

VENISON // \$58

Cashew and herb crusted venison rack, fondant potato, roasted root vegetables, stewed mushroom and blueberry grand veneur.

WATER

ROASTED COD // \$39

Pan roasted cod, potato gnocchi, mustard pickle cream sauce, green tomato puree, crispy bacon, caramelized onion and corn relish.

ZA'ATAR HALIBUT // \$48

Za'atar crusted halibut, sauteed turtle beans and Swiss chard, roasted radish, olive puree and romesco sauce.

LOBSTER RISOTTO // \$58

Lemon tarragon risotto with fresh Ingonish Beach lobster meat, butter poached lobster tail, crispy pancetta, and parmesan tuile.

LOBSTER DINNER // *Market Price*

1 ¼ lb. Fresh Ingonish Beach lobster with mushroom thermidor orzo, cheddar chive biscuit and drawn butter.