



DINNER MENU

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

Starter

Sovereign Farms Tomato Gazpacho

Chili Crème Fraiche, Dill Oil

Heirloom Beet Salad

Soft Goats Cheese, Spiced Granola, Burnt honey Dressing

Caesar Salad

Crisp Romaine Hearts, Prosciutto, Blyth Farms Gouda, Creamy Dressing

PEI Mussels

White Wine, Fine Herbs, Grilled Garlic Ciabatta

Main Course

10 oz NY Strip Steak

Honey Roasted Heirloom Carrots, Buttermilk Whipped Potatoes, Café au Lait Sauce

Crispy Skin Chicken Breast

Goat Cheese Mashed Potatoes, Buttered Field Beans, Truffle Thyme Pan Jus

Pan Seared Arctic Char

Warm Potato Salad, Summer Succotash, Shrimp Aioli and Dill Oil

Seafood Pasta

Roasted Shrimp and Scallops, Confit Cherry Tomatoes, Fennel Pollen

Dessert

Seasonal Selection from the Pastry Kitchen