

## CHEF'S SEASONALLY INSPIRED COCKTAIL

Let our service team regale you with the tale of this moment's cocktail.

## PRE-DINNER SNACKS

|                               |      |
|-------------------------------|------|
| ½ Dozen Oysters on Half Shell | \$23 |
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## DINNER

*Our immersive menus, inspired by the season, create a unique dining experience where no two menus are alike.*

|              |      |
|--------------|------|
| Three-Course | \$95 |
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*Starting with bread followed by your selection of appetizer and main course, finished with tonight's dessert of the season.*

|                     |       |
|---------------------|-------|
| Five-Course Tasting | \$110 |
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*Indulge in this menu, thoughtfully designed by our chefs, and enjoy all five curated courses.*

## WINE PAIRINGS

*A perfectly paired wine enhances each plate. Served as a 2-4 oz portion, varying per course.*

|                           |      |
|---------------------------|------|
| Three-Course Wine Pairing | \$45 |
|---------------------------|------|

|                          |      |
|--------------------------|------|
| Five-Course Wine Pairing | \$60 |
|--------------------------|------|

*We please ask each guest at your table choose the same course size to ensure the best experience.*

*Please advise our servers of any dietary restrictions so we can do our utmost to conform to your dietary needs or preferences*

*All prices are subject to hst.*

## *A Modern Play on the Maritimes*

A tribute to Atlantic Canada—where coastal resilience, kitchen folklore, and contemporary technique meet on one plate. Each course weaves a thread through the salt air, boreal woods, and Acadian hearths of the East.



### BLACK GARLIC FINGERS

***A tavern staple, reimagined with depth and shadow***

Atlantic white bread, warm and golden, layered with roasted green garlic, smoked scamorza, and burnt onion powder. A final brush of caramelized honey lifts the edges, while a side of black garlic butter—dark, sweet, and earthy—grounds the dish in comfort.



### FOIE GRAS & SPRUCE

***A conversation between wild and refined***

Seared Quebec foie gras rests atop a crisp wild spruce cracker. Pickled strawberries bring tartness to the plate, while brightness is found with our garden basil. Finished with a warm duck jus infused with wild spruce syrup recalls forest floors after rain.

### “BACON—WRAPPED SCALLOPS”

***A quiet inversion of sea and smoke, finished with earth and elegance***

Smoked Berkshire pork from the Annapolis Valley is slow-roasted and wrapped in a delicate sheet of Atlantic scallop. Shaved truffle adds a deep aroma of the forest, echoing the quiet complexity of the dish. Served with peas in all their expressions—puréed, pickled, roasted, and in a light broth—this course balances memory and nuance.



### MODERN HODGE PODGE

***The coastal supper respectfully evolved***

Gently poached Atlantic cod joins green beans—both raw and preserved—market carrots, and roasted garlic scapes. A smooth potato velouté, steeped in herbs from the kitchen garden, draws together land and sea in every spoonful.

### VERSION TOURTIÈRE

***Two forms, one fire-lit story***

Oulton’s Meats version, tender and deeply seasoned, is served alongside a traditional Acadian hand pie—flaky, rich, and rooted in family recipe. Accompanied by roasted greens from Stratton’s Farm, charred Hakurei turnips, and apple mustard. Finished with two distinct sauces: a scotch lovage and white onion emulsion, and a rich glace de viande.



### ROOT BEER FLOAT

***A classic East Coast sweet, distilled and reimagined.***

White chocolate and vanilla mousse, filled with a liquid center of root beer and raspberry—bright, nostalgic, and playful. Served alongside ice cream made from Still Fired Distillery’s Winter Wanderer Moonshine, crystallized white chocolate, and a spiced raspberry sauce from the Annapolis Valley. A quiet celebration of summer roadside stands and cold river dips.