

TONIGHT'S FEATURE ARTISAN – Feb 27th

GUNEDEN FARMS FROM BADDECK, NS

TO BEGIN

Locally raised winter greens and shoots salad with a roasted vegetable terrine, pan rushed Atlantic salmon and a maple shallot dressing

THE MAIN

Highland beef roulade wrapped in double smoked bacon with a Glen Breton pommery reduction, potato pave and candied root vegetables

RECOMMENDED NS PAIRING: Sainte-Famille Baco Noir OR Breton Brewing Red Coat Ale

TO END

Wild blueberry streusel cake with a verjus reduction and house made buttermilk honey ice cream

RECOMMENDED NS PAIRING: Muwin Estate Red Barn Blueberry Wine

\$35.00 per person

*Executive Chef-Shaun Zwarun
Restaurant Chef – Mike Eldershaw*