

Savour 2011 Food and Wine Show Restaurant Menus

44 NORTH

- Yuzu Lobster/Maple Baco Pork Salad
- Cocktail

CHEZ TESS

Brie Bites

- Brie cheese, kalamata olives, roasted garlic & green apple drizzled with balsamic reduction on crostini

Chocolate Mousse

- Velvety chocolate mousse in a bite sized crepe cup topped with Chantilly & Almond Brittle

'The Euro'

- Sweet vanilla crepe stuffed with banana and drizzled with Nutella, caramel, Chantilly and toasted almonds.

CHIVES

- Pulled pork sandwiches on brioche with classic coleslaw.

DELTA BARRINGTON & HALIFAX

- Meadow Brook" house-smoked pork belly topped with "Dragon's Breath", served with celeriac purée and "Van Dykes" blueberry drizzle.

DURTY NELLYS

- Oysters on the half shell

FID

- Carrot shooter

HAMACHI GROUP

Hamachi Steakhouse & Hamachi Grill

- Tender Steak with signature ginger sauce and Japanese Fried Rice

Hamachi House
-Award Winning Sushi
Hamachi Kita
-Authentic Thai stir-fry creations

Brussels Restaurant and Brasserie
-Homemade desserts - waffles, chocolates, apple strudel

Little Europe
-Handmade pasta and homemade Tiropita

LE CAVEAU

-L'Acadie vine smoked salmon with chilled Fox Hill Quark soufflé and leek coulis
-Wild Nova Scotia Porcini risotto finished with Old Growler Gouda and Martock
Glen Duck Confit

MIX

-Vegetable Lamb skewer for Savor

MORRIS EAST

-Potato Ravioli
-Root Vegetable Crackers
-Nova Scotia Raspberry Daquiris

OPA

-Whole roasted pig

PIPA

-Bacalhau a Bras- a sauté of cod, onion, potato and egg.

SCANWAY

-Florentines

SAEGE

-Getaway farms cider braised pork belly
-Balsamic & red onion agrodolce
-Sweet Potato & Thyme Blini
-Caramelized Gala Apple

SEASONS

- Temperature tasting
- Liquid nitrogen candy pop corn
- White chocolate soup with espresso and cocoa nibs

STORIES AT THE HALLIBURTON

- Tahitian vanilla panna cotta with drunk and sober berries, lacey almond tuille

TAJ MAHAL

- Lamb Biryani and riata and melon chutneys

TEMPEST

- Crispy fish tacos with smoked line caught haddock and guacamole coulis

THE FIVE FISHERMEN

- Lobster Stuffed Scallops with a Chardonnay Buerre Blanc
- Mini Lobster and Goat Cheese Cakes with Basil Aioli

THE PORT PUB

- Pan Seared Digby Scallop on Local Dulse Seasoned cracker with a Apple and Fennel Slaw and a Wild Blueberry and Maple Vinaigrette

THE PRESS GANG

- Seven Hour Bison Ravioli Tossed in a Truffled Caramelized Garlic and Bourbon Reduction, with a Celery Root Puree and Pistachio Wilted Chard

THE WESTIN NOVA SCOTIAN

- Mini burger samplers with Tandoori Chicken, Crab Cake and Philly steak

TRENDZ CAFÉ AND WINE BAR

- Panko Fried Risotto Cake
- Honey Balsamic Glazed Sea Scallop
- Medley of Riverview Shoots, Tomato Basil Vinaigrette

WHITE POINT BEACH RESORT

-Flourless Chocolate Cake with Maple Crème and Pecan Brittle