



Dine Around 2012 Menu
choice of 1 item per course, \$40 per person

First Course

Locally inspired soup of the day

Digby Scallops

Seared scallops, caramelized onions, cherry tomatoes, roast garlic balsamic

Second Course

Salmon

Maple brined Atlantic salmon, herbed cous cous, confit cherry tomato, balsamic reduction, seasonal vegetables

Chicken

Seared chicken supreme, apple bacon and sage compote, fingerling potatoes, seasonal vegetables

Third Course

Princess Marta

genoise, raspberries, shaved white chocolate

Gelato and Sorbets