



Dine Around 2012

This February, to celebrate the 2012 Savour Festival, we are offering three courses from our nightly menu for the 'prix fixe' of \$45.00 per person.

Promotion not available on Tuesday Feb 14th

Stories Winter Menu ***(nightly menu subject to change)***

Starters

*Pan seared rice paper wrapped sea scallops,
ginger sesame vinaigrette*

*Organic greens, goat cheese, apple, spiced pecans,
cassis vinaigrette*

*Game charcuterie: foie gras tourchon, duck prosciutto,
elk loin lonzino, apple chutney*

Forest mushroom soup, braised lamb, truffle pesto

Queen crab tarro tian, avocado, and tropical fruit

Main Dishes

*Grilled beef tenderloin, braised beef shank-Riopelle crust,
cabernet reduction*

*Roast moulard duck breast, bourbon mashed sweet potatoes,
black cherry and ancho*

*Roast Faroe Islands salmon, Shanghai bok choy,
red curry Thai basil butter*

*Butternut squash polenta, a collection of vegetables,
forest mushroom garlic confit*

*Yellowfin tuna "rare", nugget potatoes,
caper fennel olive beurre blanc*

To Finish

*Tahitian vanilla panna cotta, drunk and sober berries,
lacey almond tuile*

*Cheese³: Brie d'Alexis, Hercule de charlevoix,
bleu D'Auvergne*

*Raspberry blackberry brown butter tart, cinnamon
maple whiskey ice cream*

Flourless chocolate cake, house churned banana rum ice cream

*\$45 per person
(taxes and gratuity extra)*

'Stories', at The Halliburton Hotel - 5184 Morris Street - (902) 444-4400

www.storiesdining.com

Open 5-9PM Tuesday through Saturday