

Dinner

Here we call it “supper”.

After a busy day, sit down to a dinner that reinvigorates and refreshes your guests. We bring fresh, sustainable and inspired meals to every plate, no matter what. Our energetic and detailed staff – from kitchen to tableside – work seamlessly together, so dinner is the star of your show.

Our plated dinners are served with a side of rolls and butter, and fresh brewed Starbucks coffee and tea/herbal tea. Just choose a soup or salad an entrée, and dessert!

BREAD BASKET THEMES / \$3

(Enhance your experience with one of our assorted bakeshop breadbaskets and dips. Choice of one theme)

South American Bread Basket: Jalapeño Cheddar Cornbread, Mango Lime Concha, Smoked Chipotle Sea Salt Flat Bread served with Chimichurri, White Bean and Cilantro Dip

Taste of Italy: Pesto Ciabatta, Olive Focaccia, Sesame Grissini served with Sundried Tomato Tapenade, EVOO and Balsamic Reduction

Taste of the Maritimes: Irish Soda Bread, Anadama, Dulse Lavash served with Whipped Black Strap Molasses Butter, Blueberry Shallot Chutney

Harvest Theme: Potato and Chive Rolls, Rustic Whole Wheat Cranberry and Pumpkin Seed Bread, Bacon and Sweet Pepper Corn Bread served with Rosemary Apple Butter, Roasted Carrot and Ginger Spread

SOUPS / \$9

Creamy Seafood Velouté

NS root vegetables and White Bean VG GF

Beef and Barley with Wild Mushroom DF

Creamy Carrot and Caraway GF

Braised Squash and Apple GF V

SALADS / \$11

Applewood House Smoked Chicken Breast with Valley Apple, Sundried Cranberries, Orange Segment and Candied Walnut GF

Grilled Asparagus and Salmon Tartar with Fried Caper and Lemon Dressing GF

Shaved Garden Vegetable on Arugula Green, Dried Fruit, Sunflower Seed and Fire-roasted Tomato Dressing VG GF

Spinach with Pickled Red Onion, Egg Mimosa and a Double Smoked Bacon Dressing GF

ENTER THE ENTRÉES

All our main courses are served with a bouquetierre of seasonal vegetables, plated to perfection.

Soy Maple Salmon with Sweet and Baby Potatoes served with Lemon Grass Sauce / **\$38** ^{GF} ^{DF}

Local recommended pairings: 2 Crows Fantacity Wit Bier or Planters Ridge, Tidal Bay

Grilled Chicken Breast with a Spicy Peach Sauce – Basmati Rice / **\$40** ^{GF} ^{DF}

Local recommended pairings: Breton Brewing 7 Years American Pale Ale or Grand Pre Winery, Riesling

Duet of Braised Chicken Thigh "coq au vin" and Slow Roasted Beef Tenderloin Fillet with Bordelaise Sauce – Gratin Dauphinois / **\$42** ^{GF}

Local recommended pairings: Tatamagouche Brewing Deception Bay IPA or Lightfoot & Wolfville, Fauna

Herb Crusted Pork Tenderloin with Urban Blue Cheese Demi – Braised Leek and Potatoes Mouseline / **\$39** ^{GF}

Local recommended pairings: Boxing Rock Temptation Red or Gaspereau Vineyards, Gina's Red

Grilled Beef Tournedos with Truffle Veal Demi – Rosemary Confit Potatoes / **\$44** ^{GF}

Local recommended pairings: Propeller Porter or Lockett Vineyards, Phone Box Red

DELECTABLE DESSERTS / \$12

Trio of: Dark Chocolate Crémeux, Seafoam Lavender Farm Madeleine, Limoncello Cheesecake Tartlet, Lemon Curd ^V

Dark Chocolate "Just Us" Coffee Lava Cake, with White Balsamic Pickled Nova Scotian Strawberries and Ricotta Chantilly ^{GF} ^V ^{SD}


Sachertorte Re-Imagined: Black Bean & Toasted Almond Brownie, Apricot Dark Chocolate Ganache, Apricot Chantilly & Raspberry Coulis ^{GF} ^V

Blueberry & Lemon Parfait Glace, Hazelnut Financier, Citrus Bergamot Coulis ^V

I Can't Believe It's Not Cheesecake!: with Oatcake Crumble, Roasted Peaches & Salted Caramel Sauce ^{GF} ^{VG}

As part of our Local Program, we're proud to partner with the Craft Brewers Association of Nova Scotia and the Wineries of Nova Scotia to incorporate local wine and craft beer that complement our signature dinner menu. Looking for more local options? Your Event Manager can help.



 *We are ocean experts. Let us share our knowledge of the sea with you.*

Buffets for the Best of Us / \$54

Choice of a soup, two salads, an entrée and dessert.
Includes Fresh Baked Rolls and Creamery Butter. Freshly brewed Starbucks Coffee and Tea/Herbal tea.

(50 person minimum order unless otherwise noted.)

Soups

Choose one (Add \$3 for an additional soup choice)

- Portobello Mushroom with Smoked Bacon Crumble ^{GF}
- Local Louisburg Crab and Salmon Chowder with Sweet Potatoes and Dill ^{GF}
- Roasted Chicken with Garlic and Pancetta ^{GF DF}
- Braised Beef and Cabbage Soup ^{GF DF}
- Carrot and Parsnip Potage with Maple Syrup ^{V GF}

Salads

Choose two (add \$3 per additional salad choice)

- Infused Potato Salad – Yukon Gold Potatoes Sautéed with Bacon, Tossed with Fresh Peppers and Chive Vinaigrette ^{GF}
- Green Kale and Curly Endive Salad topped with Pecorino Cheese, Dried Cranberries, Candied Walnuts, Pumpkin Seeds with Lemon Poppy Seed Vinaigrette ^{V GF}
- Couscous Salad – Toasted Couscous, Cucumbers, Green Onions, Red Peppers in a Black Pepper Cider Vinaigrette with Rosemary Feta Crumble ^V
- Grilled Vegetable Salad with Bocconcini Cheese and Basil Dressing ^{GF V}
- Garden Salad with Dijonaise Dressing ^{VG GF V}
- Roasted Cauliflower and Cumin Salad with Light Yogurt Dressing ^{V GF}

Hot Entrées

All entrées are served with a complementary starch and bouquetierre of seasonal vegetables.
Choose one (add a second entrée for \$7)

- Maritime Beef and Root Vegetable Stew with Rosemary Dumplings ^{GF DF}
- Steamed Atlantic Salmon with Shitake Mushroom Sauce ^{GF DF}
- Braised Nova Scotian Chicken with Hunter Sauce ^{GF DF}
- Slow Roasted Curried Pork Shoulder with Coconut Milk ^{GF DF}
- Baked Haddock Fillet with Wilted Leeks with Carrot Julienne and Herb Cream Sauce ^{GF}

Desserts

Freshly made Sweet Petites, Cheesecakes, Pies, Tortes, Fresh Fruit Salad, Assorted Sauces, and a Warm Dessert