



SUCCULENT SCALLOP FESTIVAL

Appetizers

Bay of Fundy Sea Scallop Bisque

Scallop & Charred Fennel Sausage, Lady Curzon au Gratin

\$ 10

Lemongrass Poached Sea Scallop & Somen Noodle Tian

Wakame Seaweed Salad, Toasted Sesame Crisps

Infused Smoked Paprika Oil

\$12

Main Courses

Chimichurri Crusted Jumbo East Coast Rock Scallops

Purple Potato Fondue/Roasted Winter Vegetables

Spiked Mango Jam

\$28

Succulent Sea Scallop Risotto

Double Applewood Smoked Bacon, Pan Flashed Peppery Arugula

Winter Piedmont Truffle Essence & Champagne Froth

\$22

Acadian Jumbo Sea Scallops Hot Pot

Button Mushroom Sauté, Cipollini Onions & Green Asparagus Spears

Fine Herb Infused Riesling Cream

\$26