



CASUAL FINE DINING

DineOut Nova Scotia  
February 1 – 11, 2010

*Rice paper wrapped sea scallops,  
sesame ginger vinaigrette*

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*Forest mushroom soup, braised lamb,  
truffle scented chestnut ravioli*

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*Roast sablefish, braised leeks,  
cider tarragon beurre vert  
or*

*Boar<sup>2</sup>: Grilled boar tenderloin and spiced braised  
shoulder, masa polenta, black cherry and ancho  
or*

*Grilled beef striploin, cabernet jus, Black Rock  
blue cheese potato gratin*

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*Tahitian vanilla panna cotta, lacey almond tuille,  
drunken & sober berries*

**\$45 per person**