

❧ THE MAIN COURSE ❧

SEA

FINICKY SEAFOOD CAKE TOWER

- a tower of signature finicky seafood cakes topped with butter poached scallops, shrimp & lobster finished in a lemon-tarragon light cream sauce

GRILLED SWORDFISH

- grilled swordfish & pears with a ginger garlic sauce

MAPLE ARCTIC CHAR

- pan seared arctic char drizzled with a light maple glaze served on a bed of braised cabbage & apples with candied pecans

CITRUS & SAGE GLAZED SALMON

- blood orange glazed filet of salmon accompanied with a seared citrus salad & fresh sage

NORTH ATLANTIC SEAFOOD PIE

- new england lobster, scallops & haddock in a rich & creamy newburg sauce topped with a flaky puff pastry

NEW ENGLAND BAKED HADDOCK

- classic butter cracker crumb new england baked haddock in a light lemon sauce topped with your choice of butter poached lobster or shrimp

GARDEN

MEDITERRANEAN EGGPLANT

- roasted garlic chickpeas, sun dried tomatoes, caramelized onions, roasted red peppers & spinach nestled inside thin sliced eggplant with a tzatziki cucumber sauce

WHISKEY PORTOBELLO

- grilled portobello mushroom stuffed with an array of roasted root vegetables drizzled with a whisky peppercorn sauce