



Dine Around February 2025

(choice of one appetizer, one main course & one dessert)

Appetizers

Spanish Mussels

Atlantic mussels with garlic, Spanish onion, chorizo,
paprika, black olives & red pepper.
Deglazed with Campo Viejo Reserva,
plated with grilled baguette

Braised Lamb Arancini

red wine braised lamb & arborio rice formed into balls
& breaded in panko crumbs
Plated with smoked tomato aioli & fresh chopped herbs

Main Courses

Nova Scotia Lobster Mac & Cheese

NS lobster, elbow macaroni noodles, shallot sherry cream
& Grana Padano with grilled baguette

Pan Seared Mahi-mahi

with basmati rice pilaf, sauteed eggplant, zucchini,
& cherry tomatoes with a lemon caper beurre blanc

Dessert

Classic Strawberry Shortcake

House made, angel food cake, fresh strawberries,
strawberry Cointreau sauce & fresh whipped cream

Apple Crisp

apples cooked with cinnamon, brown sugar & vanilla
topped with sweet crispy oats
& house made vanilla ice cream

\$60 per guest

(no substitutions please)

Black Out Dates- February 14th & 15th

Pair with a glass of
Lightfoot & Wolfville
Terroir Series Chardonnay
for an additional

\$15