



*Appetizers*

*Nova Scotia Lobster Bisque*

*rich & creamy bisque finished with sour cream, fresh chopped chives & NS lobster*

*or*

*Seared Scallops*

*with parsnip brie puree, brown butter caper vinaigrette, & crispy prosciutto*

*or*

*Mushroom & Blue Cheese Tarte*

*portobello & button mushrooms sauteed with garlic & sherry in flaky pastry shell  
plated with rocket salad, dressed with bacon, balsamic vinaigrette*

*Sorbet*

*Lightfoot & Wolfville Brut Sorbet with chopped strawberries*

*Main Course*

*Grilled Beef Tenderloin*

*6oz tenderloin with seared foie gras, whipped potato, roasted red peppers  
red wine demi-glace & crispy fried onions*

*or*

*Atlantic Halibut*

*pan-seared & plated with creamy saffron risotto, sauteed asparagus  
truffled bread crumb & balsamic vinegar caviar*

*or*

*Confit of Brome Lake Duck Leg*

*seared, crispy skin duck leg with fried brussels sprouts, confit duck fat potato,  
Amarena cherry gastrique & herbed crème fraiche*

*Dessert*

*Chocolate Truffle*

*Flourless, dark chocolate truffle rolled in chopped, roasted cashews  
plated with fresh berries, fruit coulis & spun sugar*

*or*

*Saffron Poached Pear*

*bartlett pears poached in sauvignon blanc & saffron  
stuffed with vanilla ice cream & plated in cookie cup*

Wishing all our valued guests a happy, healthy & prosperous 2025!