

Canada Eh East Coast - August 22, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

Amuse Bouche

Nova Scotia Lobster Roll

Grilled Lobster with Tarragon, Lemon Zest and Minced Green Onion Mayo

Served on Mini Top Cut Bun

First Course

Spinach Salad

Fresh Baby Spinach Leaves Combined Crispy Thick-cut Canadian Bacon, Mushrooms Served with Buttermilk Dill Vinaigrette

Vegetarian Option- Fresh Baby Spinach Leaves with Mushrooms Served with Buttermilk Dill Vinaigrette

Main Course

Atlantic Salmon

Baked Fillet of Fresh Atlantic Salmon, Buttered Green Beans with stuffed PEI Potato

Riesling Tarragon Cream

Vegetarian Option- Spinach and feta-stuffed Portobello mushroom sided with green beans with Manitoba wild rice pilaf

Dessert Course

Blueberry Grunt and Bannock

Slow Cooked Atlantic Wild Blueberries served over Sweet Bannock with House Maple Ice-cream

Maple Honeycomb

\$55.95 Plus Hst