



TUNA BOMBS

Panko Crusted Deep Fried Rice Cakes, Wasabi Guacamole Topped With Sushi Grade Saku Tuna Marinated Lightly In Soya And Sesame Oil, Spicy Mayo, Pickled Ginger, Green Onions, Toasted Sesame Seeds

OYSTER BAR

**Lucky Limes / Raspberry Point /Acadian Golds
Shallot Mignonette/Fresh Horseradish/Classic Cocktail Sauce/Tabasco
Fresh Lemon, Frozen Stoli**

WINTER SALAD SAUVAGE

**Thyme & Honey Buttered Roasted Bosc Pear and Caramelized Fig Salad
Cookstown Young Field Greens
Treviso Spiced Carrot Coulis, Candied Pumpkin Seeds, Valentine Radish
Baby Seedlings, Edible Flowers, Asiago
Champagne Vinaigrette**

PORTERHOUSE FLORENTINE

**Perfectly Medium Rare "Prime" Porterhouse, Arugula Pesto
Smoked Maldon Salt, Horseradish**

ROASTED BRUSSELS

**Double Smoked Bacon, 25 Year Balsamic Drizzle
CRISPY SMASHED BABY NEW POTATOES
ROASTED HEIRLOOM CARROTS AND PARSNIPS
GARLIC BREAD**

BRANZINO* Pescatarian Option

Fresh Italian Sea Bass, filleted, citrus and herb roasted, arugula pesto

COCONUT CREME BRULE

Home Made Coconut Biscotti, fresh berries

NESPRESSO

note: this menu is nut free