

NEW YEAR'S EVE MENU

THREE COURSES \$45

Reservations: 902.444.7671

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FOR THE TABLE ARTISANAL CHEESIE BREAD
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FIRST COURSE

choice of

FIRECRACKER MEATBALLS

Local meatballs served warm in a sweet and spicy firecracker sauce

LOBSTER RISOTTO

Fresh herbs, asparagus, mushrooms and fresh parmesan cheese

FIRE ROASTED BUTTERNUT SQUASH SALAD

Seared squash, apple, local mint, toasted hazelnuts, apple cider vin

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MAIN COURSE

MARGHERITA PIZZA

Tomato sauce, fresh mozzarella, fresh basil

ROASTED VEGETABLE PIZZA

Tomato sauce, goat cheese, artichoke, roasted veg, basil, reduced balsamic

PEAR AND PROSCIUTTO PIZZA

Poached Pears, blue cheese, shallots, prosciutto, tarragon aioli

HAWAIIAN PIZZA

Oulton's smoked bacon, caramelized pineapple, mozzarella

THREE MONGERS PIZZA

Meatballs, soppressata, Italian sausage, smoked cheddar, mozzarella, rosemary honey, crispy fried rosemary

SEAFOOD AND PANCETTA PASTA

Salmon, haddock, scallops and linguine tossed with pancetta and asparagus in a parmesan rosemary cream sauce

STUFFED CHICKEN SUPREME

Pan seared chicken supreme stuffed with herb pesto and ricotta cheese, served with roasted fingerling potatoes, green beans and lemon cream sauce

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DESSERT

CRANBERRY VANILLA CRÈME BRÛLÉE

SALTED CARAMEL TART

CHOCOLATE CHEESECAKE