



morris east

WOOD FIRED OVEN

LET'S CELEBRATE

\$45 PER PERSON

RESERVATIONS: 902.444.7687

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FIRST COURSE

BEEF BRISKET

with veg in consommé

SCALLOP, LOBSTER, PANCETTA

served over potato and carrot in Disaronno cream

MUSHROOM BISQUE

(vegan)

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PIZZA COURSE

MARGHERITA

Tomato, fresh mozzarella, fresh basil

SWEET AND SPICY HAWAIIAN

Oven-dried tomato sauce, diced jalapeño, crispy pancetta,
pineapple honey

ROASTED SQUASH

Basil pesto, maple roasted squash, burrata,
arugula, sea salt

PEAR

Tarragon aioli, red wine poached pears,
roasted shallots, blue cheese, prosciutto

LUMBERJACK

Tomato sauce, bacon, Italian sausage,
caramelized onions, applewood smoked cheddar,
fried rosemary, maple drizzle

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DESSERT COURSE

WHITE CHOCOLATE CHEESECAKE WITH
CRANBERRY COULIS

GINGERBREAD AND BUTTERCREAM TORTE

LEMON BRÛLÉE TART