



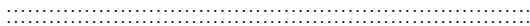
morris east

WOOD FIRED OVEN

HAPPY NEW YEAR'S!

\$45 PER PERSON

RESERVATIONS: 902.444.7687



FIRST COURSE

POMEGRANATE & PEAR SALAD

Mixed greens, pomegranate, pears, light Dijon vinaigrette

VINAIGRETTE ROMAINE SALAD

Romaine, sourdough croutons, bacon
lemon confit, vinaigrette Caesar dressing

STUFFED MUSHROOM CAPS

Cremini caps, arctic crab, spinach, artichoke, cream cheese



MAIN COURSE

BEEF SHORT RIB

(not pizza!)

Braised Oulton's beef short rib, jus, roasted vegetables, potato

MARGHERITA

Tomato, fresh mozzarella, fresh basil

MAPLE ROASTED VEGETABLE

Apple basil pesto, carrot, squash, roasted garlic, red onion,
grana padano, maple drizzle, fried sage

MUSHROOM & BACON

Garlic oil, field mushrooms, mozzarella,
parmesan, bacon, truffle oil

PEAR

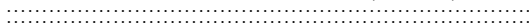
Tarragon aioli, red wine poached pears,
roasted shallots, blue cheese, prosciutto

LUMBERJACK

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

THE THREE MONGERS

Oulton's beef, sausage, soppressata,
smoked cheddar, rosemary honey



DESSERT COURSE

CELEBRATION PLATE FOR TWO

Mini salted caramel tart, mint chocolate truffle, fresh berries

WARM BLUEBERRY GRUNT

with vanilla ice cream

SALTED CARAMEL TART

Shortbread crust, rich caramel, dash of Atlantic salt, cream