

NEW YEAR'S EVE MENU

THREE COURSES \$45

Reservations: 902.444.7687

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For the table Cheesie Flatbread
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FIRST COURSE

choice of

ANTI-PASTI PLATE

Seared fig, house made pickles, prosciutto, grissini, Urban blue cheese

WOOD-FIRED FRENCH ONION SOUP

La Vendeeenne sourdough crouton, smoked cheddar, gruyere

LOBSTER SALAD NICOISE

Poached NS lobster, house pickled veg, kalamata olives,
pistachio vinaigrette
Vegetarian Options

PIZZA COURSE

MARGHERITA

Tomato sauce, fresh mozzarella, fresh basil

FIG & PROSCIUTTO

Fig chutney, roasted garlic, bocconcini, parmesan,
arugula, prosciutto, balsamic drizzle

HARVEST VEG

Apple basil pesto, spiced carrot & squash, grana padano,
fried sage, maple drizzle

PEAR & PROSCIUTTO

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

MUSHROOM

Three mushrooms, garlic, parmesan, micro, mozza, truffle oil

THAI CURRY CHICKEN

Coconut green curry, chicken, red onion, jalapeno,
toasted pistachios, mozzarella and cilantro

THREE MONGERS

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

DESSERT COURSE

CHOCOLATE HAZELNUT TORTE WITH STRAWBERRY
WARM APPLE CRUMBLE WITH MAPLE BOURBON ICE CREAM
SALTED CARAMEL TART