

# Two Can Dine Thursdays

**\$100**

Includes glass of house wine each (2), shared appetizer (1), choice of entree each (2), & shared dessert (1).

## Shared

### **Baby Kale Salad (GF, DFA)**

Red Wine Poached Pears, Apple Cider Vinaigrette, Chèvre, Hazelnut

### **Roasted Digby Scallops (2) (GF)**

Shaved Brussel Sprout, Bacon Lardons, Honeycrisp Apple

### **Local Charcuterie & Cheese (GFA)**

Local Meats, Local Cheeses, Preserves & Pickles From The Garden, House Crostini & House Made Mustard, Seasonal Compote

## Choice of Each;

### **Seafood Linguine (GFA)**

Poached Lobster, Shrimp, Garlic, White Wine, Soft Herbs, Heavy Cream

### **Van Osch Farms Sirloin (GF)**

Pommé Purée, Seasonal Vegetables, Red Wine Jus

### **Hayter's Turkey Fillet (GF, DFA)**

Soy Ginger Marinade, Maple Roasted Baby Carrots, Miso Pommé Purée, Red Wine Jus

### **Vegan Feature**

Please Ask Your Server

## Shared

### **Carrot Cake (DFA)**

Cream Cheese, Candied Walnut Crunch, Black Raisin Coulis, Brown Butter Ice Cream

### **Chef's Feature Dessert**

Please Ask Your Server

All prices subject to HST. Available Thursdays. Conditions apply.