

XO MENU III

STARTER

fried rock shrimp, lemon and spicy chili aioli

southern style crab bisque

caesar salad, parmesan shavings, brioche croutons, caesar dressing

ENTREES

twin bacon wrapped beef filet medallions

wild mushroom risotto, port reduction

thyme roasted organic nova scotia salmon,
braised bok choy, ginger rice croquette, apricot soy glaze

bell & evans chicken
prosciutto, smoked mozzarella and rosemary redskins

DESSERTS

vanilla bean crème brulee, berries, peppermint brownies

warm chocolate molten cake, amarena cherries, kirsch whipped
cream

XO MENU IV

APPETIZER

fried rock shrimp, spicy chilli sauce & lemon aioli

wild mushroom ravioli, mushroom truffle cream sauce, fried leeks

southern style crab bisque

caesar salad, parmesan shavings, brioche croutons, caesar dressing

ENTRÉE

thyme roasted organic nova scotia salmon
braised bok choy, ginger rice croquette, apricot soy glaze

bell and evans chicken
prosciutto, smoked mozzarella and rosemary redskins

prime beef filet
caramelized onions potato cake & sautéed spinach,
red wine reduction

DESSERT

vanilla bean crème brulee, berries, peppermint brownies

warm chocolate molten cake, amarena cherries, kirsch whipped
cream