



MARCH 24, 2024

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets, green goddess dressing, white balsamic vinaigrette

RAINBOW CHOPPED SALAD GF V

Kale, pickled red cabbage, bell peppers, sharp white cheddar, charred pineapple and ginger kombucha dressing

SPICY CAESAR POTATO SALAD GF V

Baby creamer potatoes, hot bomba pepper sauce, lemon parmesan aioli

CUCUMBER, SPINACH AND MANDARIN GF DF V

Red onion, watermelon radish, sesame soy dressing

LEMON WHIPPED FETA AND VEGETABLE CRUDITÉS GF V

Selection of raw vegetables

SHRIMP TOAST DF

Crostini, celery, Old Bay seasoning

PEI OYSTER ACTION STATION GF DF

OVERNIGHT ROASTED AAA ALBERTA BEEF STRIPLOIN GF DF

Green onion garlic crust, red wine demi-glace, horseradish, mustards

MOCHIKO CHICKEN GF DF

Marinated green onions, tamari, garlic, ginger

ORIGINAL 16 PEI MUSSELS

Fennel, leek, candied orange peel, smoked cherry tomatoes

SMASHED RED SKIN POTATOES GF V

Buttermilk, cream, smoked salt, chives

PEI VEGETABLES GF DF

Roasted organic tri-coloured carrots, green beans, olive oil, smoked sea salt

**ROASTED CAULIFLOWER,
SWEET CHERMOULA AND YOGURT** GF V

Lemon juice, cilantro, cumin seeds

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS
ASSORTED CANADIAN CHEESE BOARD**

48

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.