



February 21 – March 8, 2018

All menu items served as a 3 course chef tasting \$19.00 - \$26.00 - plus taxes

First Courses

Chilled Prawn Gazpacho

Cucumber & olive oil purée

Prosciutto with Honey Fig Jam

Melon riesling foam and fine herbs

Fire Roasted Baby Carrots

Arugula and candied hazelnuts

House Soup

Traditional new england clam chowder
house made soda crackers



Produce purchased from
local venders &
Providence Farm

Main Courses

Braised Beef Roulade

Lemon roasted potatoes
dijon horseradish cream

3 courses \$26.00

Slow Roasted Stout Chicken

Puff pastry crust sautéed napa
cabbage and apples

3 courses \$25.00

Salsa Verde Crusted Rockfish

Crispy tortilla salad, pickled jalapeno,
avocado cream

3 courses \$25.00

Gnocchi Romaine (semolina)

Parmesan cheese, roast peppers,
crisp pea shoots

3 courses \$19.00

Grilled Vegetable Lasagna

Fire roast tomato sauce, mornay gratin

3 courses \$22.00

Desserts

Berries & Vanilla Ice Cream

Brandy snap cookie

Mocha Caramel Cream

Coffee soaked ladyfingers

Fried Apple Pie

Vanilla whipped cream

Bread

Fresh Oven Flat Bread

Topped with roast garlic,
tomatoes and fresh basil

\$5.00

Restaurant Hours

Wednesday - Friday

5:30 - 9:00 pm

250.597.0599

1843 Tzouhalem Road