

## **PRIX FIXE**

**52\$**

### **APPETIZER**

#### **MUSSELS**

*provençal herbs, tomato, white wine, butter*

#### **FARMERS GREENS**

*local greens, snap peas, cherry tomatoes, maple granola, seasonal dressing*

#### **ASPARAGUS "CAESAR"**

*bacon fat garlic herb crumble, house smoked bacon, grana padano, garlic  
black pepper caesar dressing*

### **MAIN**

#### **FRESH FISH**

*always sustainable, procured from our local fishmonger  
surcharge may apply*

#### **FREE RANGE CHICKEN**

*fennel & thyme stuffing, creamy polenta, farm vegetables, red wine jus*

#### **MUSHROOM & DUCK CONFIT PASTA**

*maritime gourmet mushrooms, arugula lettuce, red wine demi, butter,  
truffle ricotta cheese*

#### **GF STEAK FRITES**

*atlantic beef teres major, sautéed mushrooms & onions*

### **DESSERT**

**PLEASE CHOOSE FROM ANY OF OUR DESSERTS**

OUR CHEF LOVES PREPARING CUSTOM PLANT-BASED CUISINE. ASK YOUR SERVER.