

# *Feature menu*

## **Antipasti**

### **Snow Crab Cakes**

Garnished with Mango Chutney and Lemon Aioli

### **Peppered Beet and Goat Cheese Salad**

With Roasted Beets, Peppered Goat Cheese, Grilled Asparagus and Fresh Arugula

### **Cape Breton Seafood Chowder**

Traditionally Made with Local Halibut, Shrimp, Scallops, and Lobster

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## **Il Secondo**

### **Bistecca Striploin**

Complimented with Wild Mushroom Veal Jus

### **Slow Roasted Lamb Stuffed Ravioli**

Wild Mushrooms, Bell Peppers, and Green Onions in a Lamb Jus Crema

### **Pan Seared Scallops**

Served with Wild Mushroom Risotto, Pancetta, and Basil Pesto

### **Prosciutto Wrapped Chicken Breast**

Complimented with Sun-Dried Tomato, Goat Cheese, and Potato Tian

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## **Dolce**

### **Chef's Cheesecake**

A Seasonal, Delicious Selection

### **Tiramisu**

Liqueur-Soaked Lady Fingers, Espresso, and Cream Cheese

### **Flourless Chocolate Cake**

With a Big Dose of Buttery Rich Chocolate Flavour