



FireWorks Feast

From farm to fire to fork | August 5, 2017

Oyster Hour

The Fire Pit | Grilled Chicken Taco | Garlic Aioli
Stone Toasted Acadian Fennel Tortilla
Cherry Tomato & Bacon Slaw | Cumin & Onion Smear

Fortune Bay Oyster Bar | Colville Bay Bi-Valves
Bloody Mary Ice | Sassy Shucking

FireWorks Smoke House | Seedy Gouda Cracker
Bay Spice Cured Slow Smoked 'Sustainable Blue' Salmon
Black Garlic Aioli

Herb Garden Sausage Pit | Wood-Grilled Inn-House
Bratwurst Sausage | Maple Mustard Dip
Shiso | Fennel | Cinnamon Basil

Canada 150 Toast

Benjamin Bridge Bubbles *Méthode Classique* NV

Bread Tree

Naturally Fermented | Heritage Grain Flours
Wood Oven Baked | Maple Brown Butter | Haskap Ricotta
Pâté of our own Ham & Avonlea Clothbound Cheddar

East Coast Chowder

Really Good Bacon | Mussels | Bar Clams
Lobster | Halibut | Scallops | A Potato Anchor
Foraged Sea Vegetables | Hana Tsunomata Irish Moss

Today's Catch

Plancha Seared Halibut | Grilled Patty Pans
Rhuby Social Steamed Soft Shell Clams | Pickled Onion
Grilled Tomato & Garlic Scape Chimichurri
Red Bean Confit | Squash Blossom & Sweet Basil Salad

Our Farm

Earth | Soil | Seeds | Roots | Shoots | Sprouts | Stalks | Stems | Leaves |
Buds | Flowers | Fruits | Vegetables | 2016 Honey Cider Vinaigrette
Earth Plate
Ash Baked Beet, Smoked Turnip &
Wood Oven Roast Carrot Purées | Seedy Soil

Meat & Potatoes & Vegetables

Wood Grilled Pork Loin | Smoke House Pork Belly
Wood Oven Roast New Potato, Carrot & Turnips
Plancha Seared Zucchini & Onion
Dutch Oven Steamed Beets, Snow Peas & Parsnip
Skillet Beet Greens | Sweet Basil Pork Jus

Sweets & Treats

Zucchini Pana Cotta | Cherry Compote | Merengue
Maple Zucchini Cream | Zucchini Chip | Maple Streusel
Sheep Yogurt Caramel Gelato | #AllTheFlowers



The Fire Brigade

Chef Michael Smith | Chef de Cuisine Cody Wallace
Service Directors Anna Collins & Leslie Beck | Sommelier Erin Turcke
@innatbayfortune #innstyle