



### **Stations in the garden**

Tuna carpaccio on crostini, whipped caper egg yolk/black truffle sea salt/pickled mustard seeds/brunoised tomato

Snow Crab profiteroles with a dill celery yogurt sauce/salmon caviar

### **Dinner begins with an Amuse**

Steelhead Trout Gravlax

Horseradish crema/radish/sprouts/black sesame cone

Beausoleil Oysters

~ Fried & Crispy with a cucumber salad and pepper curls/chive buttermilk

~ Raw on the shell with a frozen raspberry mignonette

~ Warmed with beurre blanc/Acadian sturgeon caviar/chives

Lobster Cappuccino

creamy broth/tarragon foam/beignets

Smoked Sturgeon Ravioli

wilted garden greens/burnt shallot cream/chanterelle mushrooms with cattails/cauliflower silk

Devils Keep Vodka & Rhubarb Granita

Seared Fundy Scallop

Foie gras torchon/brown butter new potato purée/red currant sour/baby vegetables

White chocolate semifreddo

bee pollen pistachio crust/blueberry macaroons/lemon balm curd/berry spheres/sponge crumble/honeycomb tuile

Mignardise & Cookies

nasturtium shortbread/toasted nut meringues/montecristo steeped dark chocolate truffle/thyme and haskap linzer

Our food philosophy is to create artistically inspired food with fresh ingredients primarily from New Brunswick, served in a relaxed setting, all with an eye on our environmental footprint.

Chef Alex Haun