



FIRST COURSE

Pumpkin Bisque w/ Apple Compote & Creme Fraiche

Green Curry PEI Mussels

Foie Gras "Grilled Cheese"

SECOND COURSE

Pork Vindaloo

jasmine rice + tamarind tomato chutney

Organic Pan-Seared Chicken

fingerling potato + brussel sprout hash + lemon thyme jus

Native Swordfish

sunchoke puree / oyster & shiitake mushrooms / yellow beet vinaigrette

THIRD COURSE

Chocolate Banana Purses

ginger ice cream

Salted Caramel Bread Pudding