



Dinner Menu

40.00 PER PERSON + TAX & GRATUITY

First Plate: **SELECTION OF :**

CLASSIC CAESAR SALAD LIGHTLY DRESSED WITH HOUSE MADE CROUTONS AND FRESHLY GRATED PARMESAN

FREE-RANGE CHICKEN SKEWERS MARINATED IN DAVE'S HOUSE MADE VIETNAMESE SAUCE SERVED WITH SPICY HOISIN

CANDIED DATE & PROSCIUTTO CROSTINI WITH WARM GOAT CHEESE

FRESH ASPARAGUS SPEARS WRAPPED IN PHYLLO PASTRY ROASTED AND DRIZZLED WITH FRESH HERB BUTTER

ROASTED VEGETABLE SALAD WITH WARM PISTACHIO NUT CRUSTED GOAT CHEESE SERVED ON A BED OF ORGANIC GREENS

Main Plate: **SELECTION OF :**

ROASTED FREE RANGE ORGANIC CHICKEN STUFFED WITH SERRANO HAM AND APPLE SAGE IN A CRÈAM SAUCE

MARINATED ROASTED PORK TENDERLOIN FINISHED WITH AN ORANGE CURRY SAUCE

FRESH ATLANTIC SALMON GRILLED AND GLAZED IN CHILE MAPLE SAUCE TOPPED WITH ORANGE JALAPENO SALSA

PAN SEARED SCALLOPS SMOTHERED IN MILD COCONUT CURRY SAUCE

THAI CURRY PENNE WITH SHRIMP AND SCALLOPS FINISHED WITH A ROASTED RED CURRY PEPPER GINGER SAUCE (VEGETARIAN PREPARATION ALSO AVAILABLE)

Dessert: **SELECTION OF :**

LEMON FLAN WITH CRÈME ANGLAISE

STICKY DATE CAKE SMOTHERED IN WARM CARAMEL SAUCE

NECTAR CARAMEL BAILY'S CHEESECAKE



Dinner Menu

47.00 (A) PER PERSON + TAX & GRATUITY

First Plate: **SELECTION OF :**

FLASH FRIED CALAMARI LIGHTLY BREADED, FRIED AND TOSSED IN SPICY TOMATO SAUCE.

ADOBO RUBBED TUNA WITH FRESH MANGO AND AVOCADO SERVED ON BABY ORGANIC GREENS WITH MANGO VINAIGRETTE

CLASSIC CAESAR SALAD LIGHTLY DRESSED WITH HOUSE MADE CROUTONS AND FRESHLY GRATED PARMESAN

GRILLED MARINATED FREE RANGE LAMB SERVED ON A BED OF ORGANIC GREENS WITH JICAMA, CUCUMBER, MINT & CHILI VINAIGRETTE

Main Plate: **SELECTION OF :**

ROASTED FREE RANGE ORGANIC CHICKEN STUFFED WITH SERRANO HAM AND APPLE SAGE IN A CRÈAM SAUCE

MARINATED ROASTED PORK TENDERLOIN FINISHED WITH ORANGE CURRY SAUCE

THAI CURRY PENNE WITH SHRIMP AND SCALLOPS FINISHED WITH A ROASTED RED CURRY PEPPER GINGER SAUCE (VEGETARIAN ALSO AVAILABLE)

FRESH ATLANTIC SALMON GRILLED AND GLAZED IN CHILE MAPLE SAUCE TOPPED WITH ORANGE JALAPENO SALSA

PAN SEARED SCALLOPS SMOTHERED IN MILD COCONUT CURRY SAUCE

Dessert: **SELECTION OF :**

CHOCOLATE ECSTASY CAKE - LAYERS OF DARK CHOCOLATE GANACHE AND WHITE CHOCOLATE MOUSSE ON COCAO GRAHAM CRUMBS

LEMON FLAN WITH CRÈME ANGLAISE

STICKY DATE CAKE SMOTHERED IN WARM CARAMEL SAUCE

NECTAR CARAMEL BAILY'S CHEESECAKE



Dinner Menu

47.00 (B)PER PERSON + TAX & GRATUITY

First Plate: **SELECTION OF :**

CLASSIC CAESAR SALAD LIGHTLY DRESSED WITH HOUSE MADE CROUTONS AND FRESHLY GRATED PARMESAN

FREE-RANGE CHICKEN SKEWERS MARINATED IN DAVE'S HOUSE MADE VIETNAMESE SAUCE SERVED WITH SPICY HOISIN

CANDIED DATE & PROSCIUTTO CROSTINI WITH WARM GOAT CHEESE

FRESH ASPARAGUS SPEARS WRAPPED IN PHYLLO PASTRY ROASTED AND DRIZZLED WITH FRESH HERB BUTTER

ROASTED VEGETABLE SALAD WITH WARM PISTACHIO NUT CRUSTED GOAT CHEESE SERVED ON A BED OF ORGANIC GREENS

Main Plate: **SELECTION OF :**

FREE RANGE NOVA SCOTIA BEEF TENDERLOIN GRILLED TO PERFECTION AND SMOTHERED IN A RICH ESPRESSO REDUCTION WITH A HINT OF CHOCOLATE

FRESH SEARED HALIBUT TOPPED WITH CRAB AND DRIZZLED WITH SMOOTH CHAMPAGNE SAFFRON SAUCE

FRESH NOVA SCOTIA FREE RANGE ROASTED RACK OF LAMB WITH SOUR CHERRY BALSAMIC MINT SAUCE

PEPPERED DUCK BREAST SEARED, ROASTED AND DRIZZLED WITH BLUEBERRY GRAPPA SAUCE

A PAIR OF QUAILS SEARED AND SMOTHERED IN MEXICAN MOLE SAUCE

Dessert: **SELECTION OF :**

CHOCOLATE ECSTASY CAKE - LAYERS OF DARK CHOCOLATE GANACHE AND WHITE CHOCOLATE MOUSSE ON COCAO GRAHAM CRUMBS

LEMON FLAN WITH CRÈME ANGLAISE

STICKY DATE CAKE SMOTHERED IN WARM CARAMEL SAUCE

NECTAR CARAMEL BAILY'S CHEESECAKE



Dinner Menu

51.00 PER PERSON + TAX & GRATUITY

First Plate: **SELECTION OF :**

FRESH ASPARAGUS SPEARS WRAPPED IN PHYLLO PASTRY ROASTED AND DRIZZLED WITH FRESH HERB BUTTER

ROASTED VEGETABLE SALAD WITH WARM PISTACHIO NUT CRUSTED GOAT CHEESE SERVED ON A BED OF ORGANIC GREENS

FLASH FRIED CALAMARI LIGHTLY BREADED, FRIED AND TOSSED IN SPICY TOMATO SAUCE.

SEARED SCALLOPS TOSSED WITH CITRUS, SLICED ALMONDS AND GRAPES

ADOBO RUBBED TUNA WITH FRESH MANGO AND AVOCADO SERVED ON BABY ORGANIC GREENS WITH MANGO VINAIGRETTE

Main Plate: **SELECTION OF :**

FREE RANGE NOVA SCOTIA BEEF TENDERLOIN GRILLED TO PERFECTION AND SMOTHERED IN A RICH ESPRESSO REDUCTION WITH A HINT OF CHOCOLATE

FRESH SEARED HALIBUT TOPPED WITH CRAB AND DRIZZLED WITH SMOOTH CHAMPAGNE SAFFRON SAUCE

FRESH NOVA SCOTIA FREE RANGE ROASTED RACK OF LAMB WITH SOUR CHERRY BALSAMIC MINT SAUCE

PEPPERED DUCK BREAST SEARED, ROASTED AND DRIZZLED WITH BLUEBERRY GRAPPA SAUCE

A PAIR OF QUAILS SEARED AND SMOTHERED IN MEXICAN MOLE SAUCE

Dessert: **SELECTION OF :**

CHOCOLATE ECSTASY CAKE - LAYERS OF DARK CHOCOLATE GANACHE AND WHITE CHOCOLATE MOUSSE ON COCAO GRAHAM CRUMBS

LEMON FLAN WITH CRÈME ANGLAISE

STICKY DATE CAKE SMOTHERED IN WARM CARAMEL SAUCE

NECTAR CARAMEL BAILY'S CHEESECAKE

**PERSONALIZED THREE OR FOUR COURSE MENUS AVAILABLE IN CONSULTATION
WITH CHEF DAVID CLARK**