



## **Canadiana**

**Appetizer**

### **Petit Poutine**

Shoestrings, thick rich beef gravy  
& Mat's cheese curds

**Main**

### **Maple Glazed Salmon with Wild Rice Pilaf**

Sweet and Tangy Cast Iron Seared Maple Salmon  
with butter roasted Mushrooms on wild rice

**Dessert**

### **Butter Tart Squares**

served hot in bubbly in house toffee

**\$45**



## **Bistro Style**

Appetizer

### **Nicoise Salad**

Mixed Greens, Pickled Egg,  
tomato, olives, house vin

Main

### **The Gourmet Burger**

Smash Patty with Brie and Fried  
Onions with Arugula and Dijon Mayo  
served with House Potato Salad

Dessert

### **Creme Brulee**

Toasty Sweet Vanilla Creme Brulee

**\$45**



## **New Old French**

**Appetizer**

### **Velouté de Champignons**

Rich creamy mushroom soup with house infused thyme and roasted garlic oil, dollop of creme fraiche, and chives

**Main**

### **Coq au Vin**

Braised Chicken Leg in Wine, with Parsnip Puree, Beet Puree, and roasted potato

**Dessert**

### **Tarte Tatin aux Poires**

Dessert Tarte w/ fresh cream and caramelized pears, served with ice cream & wild honey

**\$45**

**PRESENTED BY Explore Summerside**