



Week 1

Appetizer

Seafood Chowder

Traditional PEI Chowder with haddock, salmon, and scallop, served with a Biscuit.

Main

Roasted Pork Loin

6 oz Roasted Succulent pork loin with garlic and rosemary and basted with a white wine pan sauce. Served with duchess potato and chef's vegetables.

Dessert

Baked Alaska

House-made Italian meringue baked until golden, filled with vanilla and Chocolate ice cream.

\$45



Week 2

Appetizer

French Onion Soup

Classic French soup made with caramelized onions and a rich beef broth topped with toasted bread and melted cheese.

Main

Chicken Supreme with Mushrooms in White Wine Cream Sauce

Pan-seared supreme of chicken with crispy, golden, perfectly seasoned skin, nestled in a creamy sauce with mushrooms, basmati rice and chef's vegetables.

Dessert

White Chocolate Raspberry cheesecake

Our chef's creative house-made chocolate cheesecake with chantilly cream.

\$45



Week 3

Appetizer

Waldorf Salad

Crunchy red & green apples, grapes, celery, toasted walnuts tossed in a tangy sweet creamy dressing.

Main

Pancetta Linguine Carbonara

Linguine pasta with pancetta, broccoli, red pepper, creamy marinara sauce, served with garlic bread.

Dessert

Strawberry Shortcake

House-made golden flaky layered biscuits topped with strawberry topping and a mountain of chantilly cream.

\$45