

The Blue Sail

COUNTYLICIOUS

OCTOBER 24TH TO NOVEMBER 17TH
3 COURSE DINNER - \$55 PRIX FIXE

OYSTERS ROCKEFELLER

Fresh Oysters Topped with a Blend of
Spinach, Cheese, Garlic & White Wine
Baked to Perfection

CARROT GINGER SALAD

A Mix of Crisp Lettuces with a
Carrot Ginger Based Salad Dressing
Vegetarian & Gluten Free

SEAFOOD CHOWDER

Local Vegetables Cooked in A Seafood Broth
With Cream, Bacon, White Wine and Fresh Seafood
Finished with Lemon Oil

SAN FRAN CIOPPINO

A Mixture of Mussels, Clams, Shrimp & Fish
Braised in a Rich Tomato Fennel Sauce
Served with Grilled Baguette
Gluten Free Option

GRILLED SALMON with HOLLANDAISE

Fresh Sushi Grade Atlantic Salmon, Topped with Rich Hollandaise
Served with Roasted Fall Vegetables
Gluten Free

BASIL PESTO GNOCCHI WITH SPICED SHRIMP

Topped With Fresh Grated Parmesan
Vegetarian Option

MAPLE BUTTERNUT PIE

Maple Syrup – Butternut Squash – Warm Spices – Vanilla
Whipped Cream & Toasted Pecans

CHOCOLATE RASPBERRY BARK

Dark Chocolate – Raspberries – White Chocolate Drizzle
Gluten Free

STICKY TOFFEE PUDDING

Dates – Brown Sugar – Rum Toffee Sauce