

THE BLUE SAIL COUNTYLICIOUS

October 23 to November 16
3 Courses/ \$60 Prix Fixe

Appetizers

MUSSELS SPANISH STYLE

PEI Organic Mussels Steamed in an Aromatic Broth of Paprika & Saffron
Served with Fresh Baguette (DF/GF available)

AUTUMN PEAR & GOAT CHEESE SALAD

Arugula with Pears, Goat Cheese & Toasted Pecans - Tossed in a Maple Vinaigrette
Vegetarian (GF/DF available)

LOBSTER BISQUE & CLAMS

A Rich Cream Tomato Based Lobster Bisque with Fresh Clams, Herbs and Lemon Infused Oil
Topped with Crème Fraiche
(GF)

Mains

DRAPED SALMON

Fresh Grilled Atlantic Salmon Filet
Draped with our In-House Beet Cured Smoked Salmon
Served with Roasted Root Vegetables
(GF/DF)

EARTHY MUSHROOM RISOTTO

Risotto cooked in Rich Mushroom Stock with a Mix of
Roasted Oyster and Brown Mushrooms - Topped with Crisp Fried Leeks
Vegetarian (GF/DF available)

CLASSIC BOUILLABAISSE

A Mixture of Fresh Fish, Mussels, Clams and Shrimp
in a Flavourful Saffron Infused Broth
Served with Fresh Baguette
(DF/GF available)

Desserts

VANILLA POACHED PEARS

Flemish Beauty Pears poached in Spiced Syrup
Shortcake Crumble – Vanilla Ice Cream
(GF/DF available)

MAPLE WALNUT CHOCOLATE BARK

Dark Chocolate – Maple Sugar – Toasted Walnuts
Smoked Sea Salt
(GF/DF)

BRANDIED PLUM COFFEE CAKE

Served Warm with a Brandy Butter Sauce

MENU CREATED USING LOCAL INGREDIENTS FROM THE FOLLOWING PEC FARMERS, FOOD PRODUCERS & WINERIES
Lamb's Quarters Farm / Nomad Mushrooms / Mirepoix Farm / Honey Wagon Farm / Broken Stone Winery
Koopmans Maple Mountain / Creasy's Apple Dabble Farm / Kinsip House of Fine Spirits