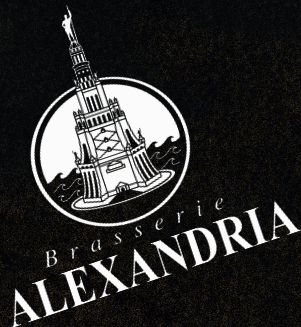


Head Chef
Michael Sullivan's
SWAN SONG
COUNTYLICIOUS



starters

MERRILL SALAD 🌿🌱

Baby Spinach, Boston Lettuce,
Apple, Candied Spiced Pecans,
Aged Cheddar, and Cider Vinaigrette

PICKEREL, WILD RICE AND CORN FRITTERS

with Sweet and Salty Mustard Dill Sauce
on a Bed of Arugula

POTATO GNOCCHI 🌱

with Pine Nuts, Reggiano Cheese,
and Gorgonzola Cream Sauce

ŒUF EN MEURETTE

Jordan's Favourite

Soft Poached Egg on
a Butter-Fried Crouton,
Pearl Onions, Bacon Lardons,
Button Mushrooms,
and Red Wine Sauce

Mains

BONELESS CORNISH HEN 🌿

with a Succotash of Buttercup Squash and Corn,
Potatoes, Cannellini Beans, and Sage Jus

VENISON & PORK TOURTIÈRE

with Green Tomato Chutney

RABBIT DIJONNAISE

Lili's Favourite

with House-Made Tagliatelli,
Pearl Onions, Button Mushrooms, and Bacon

BAKED ATLANTIC SALMON MEDALLION 🌿

Evert's Favourite

with Shrimp and Scallop Mousse
and Herb Beurre Blanc

Desserts

OPERA CAKE

Chef Michael's Favourite

Almond Sponge Cake Layered with Hazelnut
Coffee Buttercream and Chocolate Ganache

BAKED ALASKA

a Perennial Customer Favourite

Pistachio Ice Cream
with Pistachio Anglaise

CRÈME ARLEQUIN 🌿

Vanilla Brûlée Custard
Topped with Crème Au Chocolat

LEMON DACQUOISE 🌿

Susan's Favourite

Layered Almond Meringue Biscuits
with Lemon Curd and Wild Blueberry Compote

*With Thanks to Our Local Suppliers:
Laundry Farms, Rorafresh, Edwin Farms,
Hagerman's, Island Bees, Prince Eddie's,
and Enright Cattle Farm.*

We welcome diners who are
vegetarians and vegans as well as those
with **dietary restrictions**; please speak to your server
and we would be honoured to accommodate you as best as we can.

Vegetarian - 🌿
Gluten Free - 🌾