

THE BLUE SAIL
COUNTYLICIOUS
APRIL 9TH TO 26TH / 3 COURSES / \$55 PRIX FIXE

APPETIZERS

COUNTY TOMATO BISQUE

LOCAL TOMATOES AND WARM ROASTED GARLIC WITH A HINT OF HEAT
(*GLUTEN FREE / VEGETARIAN / DAIRY FREE OPTION*)

OLIVE & FETA SALAD

KALAMATA & ANCHOVY STUFFED SPANISH OLIVES WITH LIGHTHALL FETA
ON A BED OF GREENS LIGHTLY TOSSED WITH HOUSE LEMON VINAIGRETTE
(*GLUTEN FREE / VEGETARIAN & DAIRY FREE OPTION*)

HOUSE SMOKED TROUT ON SOURDOUGH

IN HOUSE SMOKED TROUT WITH CREAM CHEESE SPREAD - TOASTED LOCAL SOURDOUGH

MAINS

FRUTTI DI MARE

A MEDLEY OF MUSSELS, CLAMS, SHRIMP AND TENDER PIECES OF OCTOPUS WITH LINGUINE
HOUSE SAUCE WITH WHITE WINE, GARLIC AND CHILI FLAKES (*DAIRY FREE*)

PAN ROASTED ICELANDIC COD

FRESH COD IN A WHITE WINE SHALLOT BUTTER
SERVED ON LEMON THYME CAULIFLOWER PUREE WITH SIDE VEGETABLES

LEMON SHRIMP RISOTTO

A LEMONY RICH RISOTTO COOKED IN WHITE WINE, GARLIC AND SHALLOT
SERVED WITH PLUMP BLACK TIGER SHRIMP (*GLUTEN FREE / DAIRY FREE OPTION*)

MIXED MUSHROOM RISOTTO

A BLEND OF MUSHROOMS – TRUFFLE OIL – TOPPED WITH FRIED LEEKS
(*VEGETARIAN / DAIRY & GLUTEN FREE OPTIONS*)

DESSERTS

AMBROSIA TART

PUFF PASTRY – CINNAMON SUGAR - ADD ICE CREAM + \$2

TIRAMISU BARK

DARK CHOCOLATE – CRUSHED DARK ROAST COFFEE BEANS
GF LADY FINGERS (*DAIRY & GLUTEN FREE*)

AUTUMN FROST CHAI CAKE

CHAI SPICES – MAPLE FROSTING – TOASTED WALNUTS

MENU CREATED USING LOCAL INGREDIENTS FROM THE FOLLOWING PEC FARMERS, FOOD PRODUCERS & WINERIES

LIGHTHALL CHEESE / FIDDLEHEAD FARMS / THE ELMBROOK FARM / SIPKES GARDENS / BROKEN STONE WINERY
NOMAD MUSHROOMS / LAMB'S QUARTERS FARM / KOOPMANS MAPLE MOUNTAIN / MIREPOIX FARM
CAMPBELL'S ORCHARDS / CHERRY BOMB COFFEE / VICKI'S VEGGIES