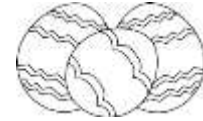




THE
ROBERTSON
RESTAURANT



Easter Dinner

First Course

Classic New Brunswick Chowder

seared Bay of Fundy scallops, crab, fingerling potatoes, bacon

or

Spring Pea and Asparagus Soup

mint yogurt, dill oil, toasted almonds

Second Course

Arugula Salad

buttermilk ranch, radish, pomegranate, grilled halloumi

or

Fresh Spring Rolls

shredded vegetables, sambal kacang, mango salsa

Main Course

Maple and Miso Glazed Salmon
cauliflower puree, parsnip chips, smoked paprika oil

or

Atlantic Beef Tenderloin
dauphinoise gratin, bordelaise, gorgonzola compound butter

add three scallops for an additional 12

or

Pesto Chicken Supeme
roasted fingerling potatoes,
blistered cherry tomatoes, red pepper emulsion

or

Crispy Seared Tofu (V)
edamame hummus, jalapeno hoisin, toasted sesame seeds

Dessert

Maple Pot de Crème
orange scented madeleines, candied pecans

or

Flourless Chocolate Torte
white chocolate hazelnut ganache, espresso ice cream



or

Sticky Date Pudding
candied ginger, honey roasted walnuts, vanilla ice cream, warm toffee sauce

\$69.00 per person

Some items can be adjusted to accommodate dietary restrictions. Please be sure to advise your server as not all ingredients may be listed.