

# THE ROBERTSON



## RESTAURANT

### AUTUMN SMALL PLATES

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| CLASSIC N.B. CHOWDER<br>seared scallops, crab, fingerling potatoes, bacon  | 17 |
| CARROT GINGER SOUP<br>smoked paprika oil, orange crema, pepitas  | 12 |
| BEET CURED SALMON GRAVLAX<br>crème fraiche, pickled blueberries, dill oil,<br>capers   | 17 |
| ROASTED SQUASH AND KALE SALAD<br>butternut squash, blueberries, whipped chevre,<br>pickled beet, honey walnuts, puffed quinoa,<br>maple balsamic | 16 |
| CHEESE FROM HOME & AWAY<br>preserves, crostini, jelly, candied nuts  | 20 |
| CHARCUTERIE BOARD<br>house cured magret of duck, Acadian smoked<br>sturgeon pate, dry cured pepperoni,<br>house pickles, tapenade                | 20 |

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

## AUTUMN LARGE PLATES

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|---|----|
| WALNUT AND DIJON CRUSTED HALIBUT<br>squash puree, cranberry gastrique,<br>roasted fall vegetable, sage brown butter   | 39 |
| BRAISED LAMB PAPPARDELLE<br>mushroom ragù, cured egg yolk,<br>pesto tossed arugula, balsamic reduction  | 36 |
| ATLANTIC BEEF TENDERLOIN<br>confit garlic whipped potatoes, bordelaise,<br>roasted fall vegetables, crispy leeks  | 44 |
| ROSEMARY HONEY GLAZED CHICKEN SUPREME<br>white wine pan sauce, creamed spinach,<br>roasted fall vegetables, fingerling potatoes   | 33 |
| EGGPLANT PARMESAN (V)<br>pan fried eggplant, tofu ricotta,<br>marinara, pesto tossed arugula,<br>balsamic reduction   | 28 |
| <i>add 3 scallops to any main</i>   | 10 |
| FLAVOURS OF THE INN<br>5 course tasting menu of fresh, locally sourced,<br>and seasonally available ingredients<br>participation of the entire table is required<br>available until 7pm | 70 |

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