

THE
ROBERTSON
 RESTAURANT



Holiday Table d'hôte Dinner



Starters

- *Beetroot Soup - crème fraîche, dill, sunflower seeds*
- or
- *Classic New Brunswick Chowder - seared scallops, crab, fingerling potatoes, bacon*



- *Greens & Purples - figs, goat cheese, pomegranate, spiced pecans, blood orange vinaigrette*
- or
- *Sturgeon Tartare - shallot, cucumber, dijonnaise, parmesan tuille*

*Ring in the New Year
at the Inn!*



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Mains

- *Atlantic Beef tenderloin - confit garlic whipped potatoes, red wine Bordelaise, rosemary compound butter*
- *Phili Honey Glazed Chicken Supreme - brown butter parsnip purée, cranberry Dijon gravy*
- *Dill and Parmesan Crusted Salmon - lemon caper butter, fingerling potatoes*
- *Eggplant Parmesan (Vegan) - pan fried eggplant, tofu ricotta, marinara, pesto tossed arugula, balsamic reduction*



Desserts

- *Dark Chocolate Peppermint Cheesecake - chocolate ganache, Oreo crust, strawberry compote, crispy meringue*
- *Sticky Date Pudding - candied ginger, honey roasted walnuts, vanilla ice cream, warm toffee sauce*
- *White Chocolate Raspberry Crème Brulée - honey lavender biscotti, fresh berries*
- *Carte Au Citron - almond shortbread, torched meringue, berry coulis*

\$69.00 plus tax