

THE
ROBERTSON
 RESTAURANT

WINTER SMALL PLATES

CLASSIC N.B. CHOWDER seared BOF scallops, halibut, crab, fingerling potatoes, bacon	18
CREAM OF MUSHROOM SOUP creme fraiche, chive flowers, honey walnuts	13
WINTER QUINOA SALAD candied pecans, goat cheese, figs, sherry vinaigrette	16
<i>add 3 seared Bay of Fundy scallops</i>	12
ATLANTIC SALMON CAKE sweet potato, pickled leek aioli, arugula salad	18
CHEESE FROM HOME & AWAY preserves, crostini, jelly, candied nuts	20

WINTER LARGE PLATES

OLIVE OIL POACHED HALIBUT roasted beet risotto, fennel slaw	44
BRAISED LAMB RAVIOLI garlic scape pesto cream sauce, toasted walnuts, arugula salad	34
ATLANTIC BEEF TENDERLOIN confit fingerling potatoes, wild mushroom bordelaise	44
CHICKEN SUPREME lemon and thyme marinade, squash puree, sourdough bread pudding, glace de volaille	35
SWEET POTATO GNOCCHI (V) Vegan mushroom cream, nooch, toasted walnuts	28
<i>add 3 seared Bay of Fundy scallops to any main</i>	12
FLAVOURS OF THE INN 5 course tasting menu of fresh, locally sourced, and seasonally available ingredients participation of the entire table is required available until 7pm	70