



Winter Blues Dinner Menu
Featuring Oxford Wild Blueberries

February 28th to March 2nd and March 6th to 9th, 2025
Cocktails are available from 6:30pm – 7:30pm. Dinner is at 7:30 pm

First Course

Tomato & Roasted Red Pepper Purée
Finished with smoked cheddar and scallions.

-or-

Smoked Cheddar and Wild Blueberry/Balsamic Salad
With diced tomato, sliced cucumber, and crisp greens.

The first course is accompanied by a loaf of bread for the table.

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Main Course

Lobster & Cold-Water Shrimp Cakes
Served with horseradish sour cream sauce and chopped parsley.

-or-

Maple Roast Pork Tenderloin with Wild Blueberry
Maple brined and roasted pork with mustard/garlic rub.
It is served with maple sausage stuffing and wild blueberry/red wine compote.

Main courses are accompanied by a trio of vegetable sides.

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Dessert

Chocolate Chunk Cheesecake
A chocolate crust with a vanilla cheesecake with dark chocolate chunks.
It is topped with raspberry coulis, whipped cream, and chocolate shavings.

-or-

Wild Blueberry Flan
A shortbread crust with wild blueberry and sour cream filling.
Served whipped cream & toasted almonds.

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\$65/person + taxes & gratuities

Reservations are required,... call (902) 661-4800 or message.