**Fleur De Sel Table D’Hote Menu**

**Fall 2017**

SERIES OF TASTES  
Wild Acadian Sturgeon caviar, marinated Japanese watermelon, Thai basil, basil oil;

Poached Nova Scotia oyster, Jonah crab, guanciale, Bordeaux spinach, parmigiana-reggiano;  
  
Grilled local squid, sauce Nero, crispy tentacles, pickled garlic, basil oil;

Lamb terrine, house cured bacon, pumpkin seed butter, pickled garlic scapes, Dijon;  
*wine pairing: NV Benjamin Bridge Brut (Nova Scotia)*  
  
MAIN COURSE  
Halibut  
Seared Atlantic halibut, white carrots, swiss chard, red quinoa,   
apple & carrot purée, parsley emulsion  
*wine pairing: 15’ Henri Perrusset, Macon Village (France)*Lobster  
Butter poached lobster, grilled bok choy, fingerling potatoes, ginger hollandaise,   
lobster vinaigrette, ginger & carrot cream  
*wine pairing: 16’ Gaspereau Vineyards, Riesling (Nova Scotia)*Beef  
Beef tenderloin, bone marrow & potato croquettes, pomme purée,   
chanterelle mushrooms, carrots, jus  
*wine pairing: 14’ Saint Jean du Barroux ‘La Source’, Grenache/Carignan/Cinsault (France)*  
Veal  
Rack & breast of veal, veal sweetbreads, white bean cassoulet, cep mushrooms,   
roasted cauliflower, turnip mash, turnip greens, turnip oil, veal jus  
*wine pairing: 15’ Planter’s Ridge, Pinot Noir (Nova Scotia)* **Dessert to Follow….**

**TABLE D’HOTE MENU $75 | WINE PAIRINGS $42**