
BEACH WALK AND DINNER WITH THE LOCALS

HERE ARE SOME OF OUR FAVORITE DISHES. AS OUR DINNER GUESTS, WE'LL WANT TO KNOW WHAT MAKES YOUR MOUTH WATER!

HORS D'OEUVRES

Quebec-style Cretons (Pork Pâté) and Home-Baked Sourdough/Walnut Bread, Spiced Kale Chips, Hot and Smoky Pumpkin and Sunflower Seeds, Wasabi Roasted Garbanzos, Salted Edamame Beans

MAIN COURSES

From the Ocean

Fresh NuWave-Grilled Local Haddock, Spicy Garlic Shrimp, Home Cut Fries and Coleslaw "Maison" or salad

Fresh NuWave-Grilled NS Scallops, Home Cut Fries, Seasonal Vegetables or Salad

Indian Dishes

Prawn and Egg Curry with Naan Bread, Turmeric Rice, Lime Pickle, Onion Chutney and Green Salad

Madras Chicken Curry with Naan Bread, Turmeric Rice, Lime Pickle, Onion Chutney and Green Salad

Vegetarian

Lentil-Nut Roast with Red Wine Gravy, Roasted Parsnips and Seasonal Vegetables or Salad

Multi-Mushroom Lasagna with Creamy Cashew and Garlic Tomato Sauce, Seasonal Vegetables or Salad

Yellow Split Pea Dahl with Naan Bread, Turmeric Rice, Lime Pickle, Onion Chutney, wilted Spinach-Mushroom Salad

Beef, Chicken, Pork

Slow-Cooked Beef Roast, Roasted Parsnips, Garlic Mashed Potatoes, Seasonal Vegetables

Pork Tenderloin Piccata with Caper-Lemon-Sherry Sauce, Garlic Mashed Potatoes, Seasonal Vegetables or Salad

Slow BBQ Pork Rib Roast, Sweet Potatoes, Home Cut Fries and BBQ Grilled Vegetable Skewer or Salad

Tender Turmeric-Ginger Chicken & Sweet Onion Brochette, Home Cut Fries, BBQ Grilled Vegetable Skewer or Salad

DESSERTS

Flourless Orange Cake

Coconut Quinoa Pudding with Fresh Fruit

Dark Chocolate Chia BonBons

Simple Dark Chocolates "Maison"

WE MAKE OUR OWN SOURDOUGH BREAD AND HOUSE WINE AND USE FRESH, LOCAL ORGANIC INGREDIENTS WHEREVER POSSIBLE.
