

Panorama

APPETIZERS

Local Maritime Oysters Mignonette Lemon Horseradish	3.75 each <i>18 per ½ doz.</i>
Baked Oysters Black Garlic Aioli Togarashi	5 each
Grilled Octopus Chorizo Crispy Ginger Hoisin Lime Pickled Jalapenos Coco Bean Vinaigrette	17
Lobster Shortcake Butter Poached Lobster Tea Biscuit Edamame Mascarpone Lobster Cream Sauce	26
Beef Tartare Tenderloin Smoked Mustard Rocket Grilled Baguette Quail's Egg	18
Parmesan Custard Grilled Asparagus Pan Roasted Mushrooms Almond Smoked Ham Hock Fritter	16
Seared Scallops Pork Belly Pea's Crispy Capers Poached Apple Lentils du Puy	25
Seared Foie Gras Pink Peppercorn Cornbread Hibiscus Strusel Nova Scotia Blueberry Muscat Jus	27
Seafood Platter Oysters Nova Scotia Lobster Shrimp Clams Mussels Snow Crab	120

SALADS

Tomato Salad Tomato Black Olive Fior de Latte Compressed Cucumber Sumac Lavosh	12
Caesar Salad Romaine Pancetta Croutons Grana Padano Cured Egg Yolks Caesar Dressing	13
Seasonal Salad Beautiful Hill Farms Greens Fennel Orange Apricot Fennel Vinaigrette	12

SOUP

East Coast Seafood Chowder Lobster Scallops Haddock Bacon Potato House Baked Biscuit	17
Gazpacho Chilled Honeydew & Strawberry Soup Fennel Chili Shrimp Saffron Coconut	17



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MAINS

Atlantic Salmon	28
Citrus Crust Heart of Palm Sea Lettuce Zucchini Saffron & Smoked Mussel Cream	
Seafood Tagliatelle	32
Prawns Mussels Clams Oven Dried Tomato Cured Egg Yolks White Wine Cream Sauce	
Soz Tenderloin	52
Asparagus Potato Croquettes Braised Shallot Bacon Jam Sauce Choron	
Risotto	25
Local Mushrooms Parsnip Grilled Asparagus Candied Walnuts Pecorino Romano	
Seared Local Halibut	37
Potato Parisenne Tomato & Edamame Relish Kale Ponzu Butter Sauce	
Loch Arbar Farms Chicken	32
Creamed Cabbage & Sweetcorn Polenta Jerusalem Artichoke Pickled Pearl Onion Truffle Jus	
Veal Striploin	40
Smoked Pomme Puree Broccolini Bone Marrow Stuffed Tomato Bordelaise Jus	
Tempura Tofu	25
Cous Cous Tabbouleh Watermelon Kale Date Puree Sesame Aioli Toasted Cashew	
Nova Scotia Lobster	55
Garlic & Tarragon Butter Grilled Corn Drawn Butter Choice of Side	

SIDES

7

Seasonal Salad
Shoestring Fries
Baked Polenta
Caesar Salad

SHARED

Pan Roasted Mushrooms	14
Slow Cooked Egg Ricotta Almonds Bread Crisps	
Vegetables	14
Broccolini Asparagus Edamame Pea Spinach	
Seared Foie Gras add to any dish	15
½ Lobster add to any dish	25

CAVIAR

30gr Acadian Caviar	125
Acadian Premium Caviar is world exclusive wild-sturgeon caviar from Bay of Fundy Atlantic sturgeon. Served with Chopped Eggs, Shallots & Chives with Crème Fraiche & Buckwheat Blinis	

