

MENU

COURSE ONE

NV Benjamin Bridge Brut (wine 1)

Lobster, watermelon and prosciutto salad with queso fresco & sparkling mint vinaigrette

COURSE TWO

Benjamin Bridge Tidal Bay (wine 2)

Blomidon Estate Tidal Bay (wine 3)

Gaspereau Tidal Bay (wine 4)

Orange & coriander seared halibut, cardamom beet puree, clam & parsnip fritters, beurre blanc

COURSE THREE

Mercator Reserve Marquette (wine 5)

Blomidon Estate Baco Noir (wine 6)

Campfire-style smoked & spiced rubbed leg of Nova Scotia lamb, buttered grits, hot honey carrots, sweet corn succotash, valley cherry lamb jus

COURSE FOUR

Benjamin Bridge Borealis Icewine (wine 7)

Late summer peach "melba" pavlova, raspberry ice wine coulis, vanilla bean ice cream, toasted almond meringue