



DINE OUT NOVA SCOTIA – OCEAN TO PLATE

June 14-26, 2009

Three Course Prix Fixe Dinner



Baby greens with St. Mary's Smoked Salmon & goat cheese tureen
with a Jost Icewine & poached pear vinaigrette



Chedabucto Bay Lobster, local mushrooms & chives wrapped in a phyllo parcel with red onion jam
and served with pearl potatoes & grilled spring vegetables



A Taste of:

Sample plate of Nova Scotia cheeses

Schooner & raspberry granite

Local berry tart



\$45.00 per person (HST & Gratuity Extra)

Chef de Cuisine, Shaun Zwarun
General Manager, Audrey Firth

East Coast as it's meant to be.

www.desbarresmanor.com