

WINDJAMMER

TASTING MENU

The grandest of merchant ships, windjammers sailed their passengers and cargo to exotic ports throughout the world in the mid-1800s. More than two dozen square-rigged, ocean-going vessels called windjammers were proudly built here in Moncton, on the shores of the Petitcodiac River, merely a stone's throw away.



Parmigiano Brûlée

Parmesan tuile, Acadian caviar, Local by Atta microgreens

or

Tuscan Tidal Bore

Tuscan-style seafood bisque with Bay of Fundy scallops, shrimp, calamari, thyme baguette



Saffron Sunset

Passionfruit, Cocagne saffron gel, pomegranate, yuzu coconut foam

or

Sage Gnocchi

Beurre noisette, carrot-chili reduction, pickled hiratake mushrooms



Granite



Quail

Confit and pan seared, dry fruit brioche, grilled asparagus, foie gras jus, basil oil

or

Tenderloin

Rosemary butter-seared 6oz award-winning PEI Blue dot tenderloin, fondant potato, parsnip cream, charred braised leek, shaved black truffle, pinot noir jus



A Taste of Autumn

Pumpkin cream, pecan, cinnamon, false pie

Mignardises

Coffee and tea

\$125 per person