



## Citadel Plated Dinner

Price: C\$48.00

\*Baskets of fresh rolls & butter included

**First** (choose one for the group):

Cauliflower soup with parmesan shavings & white truffle oil

Nova Scotia seafood chowder

Tuscan caesar salad: baby romaine, crisp local pancetta, foxhill asiago, white balsamic caesar dressing & truffle scented croutons

Baby spinach salad: crisp pancetta, balsamic portobello mushrooms, pickled red onions & shaved foxhill asiago

**Second:**

**Protein** (group may have a choice between two prior to event):

Sous-vide Nova Scotia pork loin with thyme demi

Feta crusted chicken with rosemary and grapes

Grilled top sirloin with frizzled onions

Slash 'n burn filet of salmon with basil beurre blanc

Oven roasted vegetable strudel with Jarlsberg cheese & fresh basil (vegetarian)

**Starch** (choose one for the group):

Butter and garlic mashed potatoes

Roasted baby potatoes

Pave (Dauphinoise)

Herbed Israeli couscous

Basmati rice pilaf

**Vegetable** (choose one for the group):

Roasted root vegetables

## Halifax Citadel National Historic Site

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Charred asparagus with lemon  
Sauteed haricots verts in coconut milk  
Seasonal mixed vegetables

**Third** (choose one for the group):

Pavlova, fresh berries with passion fruit curd & creme anglaise  
Milk and dark mousse with hazlenut crunch and raspberry coulis  
Vanilla bean cheesecake with caramel drizzle

\*Served with steeped tea and locally roasted coffee