

DINNER APPETIZERS

Soup Du Jour \$12
The Chefs' creation; seasonally inspired

French Onion Soup \$14
Beef broth, caramelized onions, French crouton,
gruyere cheese & parmesan crisp

Caesar Salad \$14
Romaine hearts, shaved Parmigiano-Reggiano, house cured pork belly lardons,
olive oil brushed baguette croutons; house balsamic Caesar dressing

Sesame Seed Crusted Goats Cheese & Baby Beet Salad \$17
Grilled endive, poached pear, pistachio streusel, shaved cucumber,
candied walnuts; raspberry coulis

Seared Digby Scallops \$20
Pureed pea risotto, pancetta crisps, pea tendrils, roasted red pepper vinaigrette

Duck Confit & Foie Gras \$20
Fried quail egg, grilled baguette, arugula, pickled pearl onion,
blackberry reduction



Idlewyld
INN & SPA



DINNER ENTRÉES

- Sesame Seed Crusted Salmon** \$36
Ricotta gnocchi, braised baby bok choy, carrots, radish, curled scallions, orange ginger glaze
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- Oyster Mushroom & Liver Pate Stuffed Chicken Supreme** \$37
Saffron risotto, green beans, crispy parsnips, grainy mustard cream sauce
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- Red Chili Paste Marinated Pork Tenderloin** \$36
Mushroom broth barley, lime scented cilantro & Julienne vegetable slaw, quick pickled onions
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- Seafood Linguini** \$32
Seared Digby scallops, black tiger shrimp, slow roasted tomatoes, zucchini, asparagus, spinach, herbes de provence, white wine shallot preserved lemon cream sauce
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- Grilled New York Striploin** \$40
Caramelized onion & gruyere Roesti potato, braised red cabbage, asparagus, frizzled shallots, four-herb chimichurri
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- Cast Iron Seared Filet of Beef** \$45
Roasted parisienne potatoes, carrot puree, blistered cherry tomatoes, cremini mushrooms, pea goats cheese mousse, green peppercorn demi
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- Pistachio & Dijon Mustard Crusted Lamp Chops** \$45
Blue cheese & wilted spinach fingerling mash potato, glazed baby carrots, fried rosemary, red wine reduction
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- Vegetarian Lentil Wellington** \$30
Celery root puree, broccolini, lemon scented garden greens, roasted red pepper vinaigrette

*Add Sautéed Asparagus or Mushrooms ~ \$7 | Shrimp ~ \$12 | Scallops ~ \$16 |
Plate Splitting ~ \$7.50*

Chef de Cuisine ~ Trevor Stephens