



Old Orchard Inn Acadian Dining Room

Four Course Prix Fixe Menu

AMUSE BOUCHE

Limoncello Scallop

Served kale & parmesan

STARTERS... *At First Sight*

please select one

◆ **Cupid's Desire** Tiger Shrimp wrapped with Bacon with a mango chili lime glaze & olive oil rocket greens

◆ **Neptune's Arrows** Vegetable Spring Rolls served with Ponzu dipping sauce (tangy soy-based sauce with citrus)

◆ **Borscht Amore**, Ukrainian beetroot soup with sour cream dill & toasted rye bread

MAINS...*Then there was you*

please select one

◆ **Atlantic Salmon** with a sushi rice cake and a toasted sesame & wasabi dressing

◆ **Rouge Vegetarian** black bean Enchilada with casa-made guacamole & fiery red sauce

◆ **J'adore** Pork Cutlet, local Oultons Pork loin marinated in buttermilk & thyme breaded in panko, finished with Spaetzle & lemon bechamel

◆ **NY Striploin (add 2.00)** Triple A 8oz cut, char-grilled to your order with a wild mushroom & sherry cream sauce. Served with roasted potatoes and asparagus

DESSERTS...*fin sucrée*

please select one

♥ **Chocolate Cake** with chocolate sauce & chocolate whipped cream

♥ **Bourbon Bread Pudding** with whipped cream & Bourbon infused fruit

♥ **NY Cheesecake** with strawberries

Served with Freshly Brewed Coffee or Tea

\$49.95pp+HST+16%grat