



*Autumn 2018 Prix Fixe Menu*

*\$85 per person, Chef: Scott Chaulk*

*Amuse:*

*Chef's Creation*

*Apps:*

*Doctors House Greens Salad*

Artisan Green Salad, With Dried Cranberries, Roasted Beets, Candied Pecans And Goat Cheese. Served With House-Made Blueberry Vin

*Lemon Butter Scallops*

Fresh Atlantic Scallops Seasoned With Cracked Pepper And Sea Salt. Seared In A Lemon Butter And Fresh Garlic, Topped With Doctor's House Herbs

*Carrot and Sweet Potato Bisque*

Slow Roasted Carrot and Sweet Potato, Complimented With Creme Fraiche, Granny Smith Apple, and Crispy Red Pepper Tortilla

*Palate Cleanser:*

*Chef's Choice*

*Mains:*

*Filet Mignon*

Served With A Brandy And Peppercorn Jus, Crispy Shallots, Roast Garlic Duchesse Potato, And Chef's Choice Seasonal Vegetables

*Honey Brown Braised Lamb Shanks*

Beer Braised Lamb Shanks, Served With Chef's Choice Seasonal Vegetables, Barley Risotto, Mint Lamb Demi-Glaze, And Crispy Parsnip

*Vegetarian Mascarpone Gnocchi*

Gnocchi And Baby Spinach Simmered In A Rich And Full Flavoured Tomato and Mascarpone Sauce

*Cod Napoleon*

Searched Local Cod Layered With A Shrimp And Pepper Cajun Cream Sauce And Steamed Mussels. Served With Seasonal Vegetables And Garlic-Rosemary Fingerling Potato.

*Desserts:*

*Lemon And Newfoundland Blueberry Puff Pastries*

*Sticky Date Pudding*

Topped With Toffee Sauce

*Strawberry Black Forest Cupcakes*

*\*Please inform us of any allergies before you place your order\**