

# INN AT SHIP BAY

AUGUST 5 & 6, 2011

## FIRST COURSES

TOSSED LOCAL GREENS WITH BLUE CHEESE, TOASTED DUCHILLY HAZELNUTS & RED WINE VINAIGRETTE	8
ORGANIC GREENS TOSSED WITH AGED SHERRY DRESSING	6
CHILLED MELON SOUP WITH WEATHERVANE SCALLOPS, HOUSE CURED MANGALITSA COPPA & ANISE HYSSOP	14
LOCAL GREENS, TOASTED ALMONDS, GOAT CHEESE, CHERRIES, BEETS, FENNEL AND AGED BALSAMIC VINAIGRETTE	9
LOCAL JUDD COVE OR BUCK BAY OYSTERS WITH CITRUS MIGNONETTE	12
SLOW COOKED AND SEARED MANGALITSA PORK BELLY WITH LOCAL RHUBARB JAM, STRAWBERRIES AND BALSAMIC RHUBARB SAUCE	12
CHARCUTERIE PLATE; DRY CURED MANGALITSA SALAMI, FENNEL COPPA & LARDO, DUCK LIVER MOUSSE, SEMOLINA CRACKERS, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR	15
KAMILCHE SEAFARMS MUSSELS, HEIRLOOM TOMATO, SHERRY VINAIGRETTE, SWEET HERBS	12

## ENTREES

'BOUILLABAISSÉ', KING SALMON, LOCAL MANILA CLAMS, MUSSELS, SPOT PRAWN, SCALLOP & OCTOPUS WITH SAFFRON, TOMATO, FENNEL & SWEET HERBS	27
ALASKAN WEATHERVANE SCALLOPS, CREAMY SOFT POLENTA AND HEIRLOOM TOMATOES & FRESH BASIL FROM THE GARDEN	27
CITRUS RISOTTO, LOCAL BABY ARTICHOKEs, FAVA BEANS, SWISS CHARD & REGGIANO	21
TROLL CAUGHT KING SALMON, BASIL GNOCCHI, SHAVED FENNEL-SWEET CORN-BASIL SALAD	29
MAD HATCHER CHICKEN BREAST, POTATO PUREE, SWEET ONION – MANGALITSA BACON MARMALADE, SWISS CHARD	22
CARLETON FARMS PORK CHOP, LOCAL FINGERLING POTATOES, STONEFRUIT SALAD	28
PAN SEARED & ROASTED DUCK BREAST, BELUGA LENTILS, BING CHERRIES AND LEEK SALAD	29

