

FISHBONE KITCHEN + WINE BAR

First Course – Choice of One

Truffle Arancini

Golden, crisp risotto bites filled with aromatic truffle paste, served with velvety black garlic aioli and a dusting of Manchego cheese.

P.E.I. Mussels

Freshly steamed mussels in a fragrant Sambuca-tomato broth, brightened with fresh basil, accompanied by warm sourdough crostini.

Main Course – Choice of One

Pan-Seared Arctic Char

Complemented by roasted beets, a cloud of caramelized onion foam, and pan-fried radish for a gentle, earthy bite.

Grilled Cornish Hen

Crispy fingerling potatoes, salsa verde, smoky charred shishito peppers, and a touch of silky chipotle aioli.

Dessert

Chocolate Pots de Crème

Luxuriously smooth dark chocolate custard, crowned with pistachio crumble, fresh blueberries, and a delicate swirl of Chantilly cream.