

**TEMPLE BAR**  
cocktails & kitchen

Dine Around Nova Scotia

February 1<sup>st</sup> to 29

*3- Course Tasting Menu*

**caramelized onion and goat cheese dip**

served with crostini (V)

**chicken tikka takos**

crispy corn tortilla | spice yogurt marinade | cuke, carrot, & diakon slaw | pickled jalapenos | chimichuri | cilantro | crispy shallots



**roast porchetta & 3-cheese toastie**

italian pork roast | tancook kraut | rosemary dijonaisse | kettle chips | apple pork jus

or

**more-ish meatballs**

braised local beef & pork meatballs | spicy red pepper tomato sauce | n.s. pecorino | toasted almond "gremolata

or

**smoked cheddar arancini**

sauté of local mushrooms | truffle honey (V)



**the one dessert on the menu**

warm chocolate brownie | frozen valley cherry soufflé | cherry brandy ganache

*\$19.95*