

CHIVES CANADIAN BISTRO

Dine Around Nova Scotia

February 1st to March 15th, 2017

Prix Fix Menu

ROASTED CARROT & GINGER SOUP
red pepper & aged cheddar fritters | cilantro crème fraiche

RAINBOW BEET & GOAT CHEESE SALAD
winter kale | honeycrisp apple | maple spiced pecans
honey buttermilk dressing (V)

SMOKED SALMON BRUSCHETTA
housemade grilled focaccia | lemon herb ricotta
fried capers | pickled red onion



BAKED LOCAL COD FILLET
"afashionado" cod | buttered yukon gem potato puree | sautéed kale
roast winter vegetables | tidal bay beurre blanc

CCB "STEAK FRITES"
grilled aaa striploin | parmesan truffle shoestrings | sautéed maritime
mushrooms | foie gras butter | beef jus reduction (\$10 surcharge)

GARLIC & HERB N.S. CHICKEN
pan-roasted breast of chicken | squash risotto | smoked maple syrup |
pickled squash | spiced pumpkin seeds | greens | roast chicken jus

MORACCAN VEGETABLE TAGINE
preserved lemon & drunken raisin couscous | spiced lentil & root vegetable
stew | crispy fried paneer | smoked eggplant caviar | cashews (V)



And choose any dessert from our menu!

\$40 per person

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