



## ***2017 Three-Course Dine Around Menu***

*(nightly menu subject to change)*

### ***Starters***

*Carpaccio of bison tenderloin, pickled winter vegetables,  
truffled "grilled cheese"*

*House charcuterie: smoked duck rilette, tam-berk coppa, bison bresaola,  
five spice boar coppa, violet mustard, parsnip remoulade*

*Pan seared, rice paper wrapped sea scallops, ginger sesame vinaigrette*

*Hants County greens, warm goat cheese, apple,  
roast almonds and spiced cassis*

*Sautéed queen crab cakes, micro greens, tarragon pommery aioli*

### ***Principal Dishes***

*House boar stressa-wrapped guinea hen breast,  
celeriac potato mash, mushroom ragout*

*Roast breast of barbarie duck, black cherry ancho,  
bourbon mashed sweet potato*

*Roast darne of Faroe Islands salmon, new potatoes,  
caper tomato tarragon cream*

*Grilled beef striploin, stilton-braised beef shank cap, cabernet reduction*

*Yellowfin tuna grilled "rare", tomato, braised fennel,  
roast pepper olive vinaigrette*

### ***To Finish***

*Blackberry brown butter tart, cassis ice cream*

*Flourless chocolate cake, house churned white chocolate raspberry ice cream*

*Cactus pear sambuca sorbet, house biscotti*

*Cheese<sup>3</sup>: Cendre lune, Bleu d'auvergne, Pecorino Toscano Dop*

*Semi frozen chocolate terrine, chocolate almond croquant, mango coulis*

***- \$49-***

*'Stories' at The Halliburton Hotel - Morris Street - 444-4400*

*www.storiesdining.com*

*Available 5 - 9PM Tuesday through Friday (not available February 14)*

