

Tapas

Legend has it that one King Alfonso of Spain was taken to his bed with illness. The prescription for cure was to take small amounts of food, with wine frequently throughout the day. Once recovered the wise King thought this is a healthy practice for his subjects to embrace. He decreed that all inns and taverns must serve a small amount of food with wine and beer. The literal translation is; a solid piece of food which covers the top of a glass of wine or beer. The most singular aspect of this tradition is the act of sharing the tapas with companions at the table.

Asian Chicken Satay—skewered & grilled peanut-sauced breast of chicken strips, Sambal Oelek dip. \$6

Mussels Provencal—mussels steamed in garlic, white wine, tarragon, tomatoes, broth. \$8

Salt Fish Cakes—best salt fish, creamed potatoes, hint of garlic, delicately crisped, miso aioli rosette, seasonal garnish. \$6

Bruschetta— 2 different kinds. Toasted Italian bread, one with diced tomato, parmesan and fresh basil; one with garlic butter, grilled sweet peppers. \$4

Sausage Catalan—spicy chorizo sausage, Spanish tomato sauce, baguette for dipping. \$6

Baked Camembert—a whole French camembert, seasonal fruit compote, baguette. \$13

Spanakopita—spinach, feta, ricotta, oregano, folded in phyllo triangle. \$7

Platter Espagnole—salt fish cakes, chorizo in tomato sauce, baguette. \$10

Mixed Platter— scallops, shrimp, salt fish cakes, satay, & bruschetta. \$15
Perfect to Share.

Pulled Pork Flauta—pork in an Asian-American barbecue sauce, wrapped & rolled into a flute shape with a cumin-yoghurt dip. \$8

Newfoundland Shrimp Rolls—a pair of rolls bursting with baby Newfoundland shrimp, lemony yoghurt-mayo dressing, cilantro, spinach leaf, rice paper wrap. \$8

Salads & Soups

Very Green Salad—crisp baby greens, red grapes, kiwi, candied pecans, drizzled with lemon raspberry vinaigrette. \$7

Caesar's Salad—originated in Tijuana, Mexico where Caesar, an Italian chef, first developed this perennial favorite. Romaine, parmesan, croutons, and the original dressing. \$6

El Greco—hardy pieces of tomato, broccoli, feta, sweet peppers, Vidalia onions & Kalamata olives in a thyme-accented marinade. \$8

Fusion Salad—mixed baby greens, shredded fennel, snow peas, sweet & sour sesame dressing. \$7

French Onion Soup—richest beef broth, caramelized onions, sherry, Swiss cheese topped crouton. \$7

Roasted Red Pepper Soup—roasted peppers, sun-dried tomatoes, pesto accent, garlic croutons, feta. \$7

Mains

1940's New York Steak— 10 oz of prime Canadian beef strip loin seared on cast iron skillet & finished with reduction of red wine, pan juices, mushrooms, shallots. \$25

... Add garlic shrimp \$30

Blackened Filet Mignon— best cut of beef crusted with a complex blend of spices. \$30

... Add garlic shrimp \$35

Rack of Lamb—seasoned and roasted, served with Newfoundland High-bush Cranberry jelly & sweet vermouth drizzle \$30

Salmon Baie d'Espoir — blackened or broiled \$19

Salmon Almandine - Salmon fillet coated with toasted almonds, baked and served with leek and lemon cream. \$22

"Fish"—panko-crusted cod, tarragon caper mayo. \$18

Seafood Sampler—sautéed salmon, cod, scallops, shrimp, lemon, aioli. \$25

Estofado—stewed sweet potato, tomato, chickpea, green pepper, onion, fig, unique blend of spice and herb, served over couscous. \$19

... Add chicken \$23

Chicken Portobello—breast of chicken & Portobello mushroom strips marinated in red wine & balsamic vinegar, partridgeberry glaze \$19

Taste of Thai—chicken breast fillets, green curry paste, coconut milk, fresh basil, snow peas, mushrooms, Basmati rice. \$19

Red Curry of Shrimp—jumbo shrimp, Thai red curry, coconut milk, fresh basil, snow peas and mushrooms \$22

Bombay Chicken—curried chicken with chutney, Basmati rice with fresh steamed broccoli (spicy or not). \$20

Tortellini Aurora—cheese-filled rainbow tortellini, creamy blush sauce, fresh basil, broccoli florets. \$15

Fettuccini Alfredo—cream, parmesan, garlic, parsley, noodles. \$13
(Adaptable as above)

Chorizo Penne—spicy sausage simmered in creamy Alfredo sauce and tossed with pasta. (Extra spicy available) \$15

Roasted Vegetable Penne—oven roasted portabella mushrooms, sweet peppers, red onions, zucchini tossed with pasta, olive oil and fresh herbs. Topped with feta \$15

Chicken (\$5), Shrimp(\$8) or Mixed seafood (\$10) can be added to any pasta dish.

Desserts

Classic Cheesecake, choice of toppings

Chocolate Flourless Torte, caramel drizzle

Crème Brule w/ lemon cookie

Carrot Cake

French Vanilla Ice Cream with Warm Chocolate Sauce

Hand Rolled Chocolate Truffles

Compliment your dessert with a glass of chilled Chateau d'Originac.