



BREAKFAST MENU

Nova Scotia Wild Berry Smoothie

Packed with Nova Scotia's famed Oxford blueberries, more antioxidant rich fruit

9

Bircher Meusli

Fresh berries, dried fruit, yogurt mixed & drizzled with raspberry coulis

12

Tomato Avocado Bagel

Herbed cream cheese, sliced tomato, sliced avocado, red onion with a toasted bagel

19

New Brunswick's Own Speerville Oatmeal

Made to order, served with Nova Scotia maple syrup, brown sugar & local raisins

10

Wild Blueberry Pancakes with Lemon Ricotta

With Nova Scotia maple syrup

17

Classic French Toast

With strawberry compote & cream cheese, vanilla scented whipped cream

16

Fox Harb'r Breakfast

Two eggs any style with bacon, ham & sausage

15

Your Omelet, Your Way

Choose from bacon, sausage, country ham, lobster, mozzarella, goat cheese, spinach, tomatoes, onions, peppers or mushrooms

18

Breakfast Sandwich

Fried egg, bacon, cheese & tomato on an English muffin

12

Eggs Benedict

Peameal bacon with house made Hollandaise on an English muffin, with asparagus

19

Make it a lobster or smoked salmon Benedict add 8

Egg dishes are served with breakfast potatoes, toast of your choice & our own house made preserves

MARINA LANDING BUFFET BREAKFAST

Orange juice & apple juice

Assorted breakfast pastries & breads, resort-made preserves

Cold cereal selections

Fresh cut fruit & berries, yogurt

Scrambled eggs

Bacon, sausage, home-style potatoes

Choice of coffee or tea

25 adult 12.50 children 12 & under

All menu pricing subject to gratuity & HST



DINNER MENU

IN GOOD TASTE

The phrase farm-to-table, or ocean-to-plate, might feel modern. But this culinary tradition is nothing new. Eating food that doesn't travel far to reach your table makes excellent sense.

It's one of the most obvious ways to explore what makes each destination special. Of course, it is better for the producer, small business and the environment. Most importantly, quality and freshness make it taste even more delicious.

Led by Executive Chef and Food & Beverage Director Shane Robilliard, with Resident Horticulturalist Michael Stewart and our many regional partners and suppliers, Fox Harb'r Resort's team places prime, local sourcing at the heart of our food & drink.

By showcasing this bounty from around the Northumberland Shore and across the Maritimes, we hope to share our deep respect for community, desire to truly nourish as well as delight, and love for this place we call home, with you, our guest.

- Resort **vineyard** in partnership with our neighbours Jost Vineyards
- Two on-site **greenhouses**, garden beds and fruit trees
- All seafood is sustainable through **Ocean Wise**[®], the Vancouver Seaquarium's pioneering seafood preservation program
- **Wine Spectator** "Award of Excellence" wine list winner, nine consecutive years



APPETIZER

LOCAL LOBSTER RISOTTO WITH ACADIAN STURGEON CAVIAR

Spinach chiffonade, saffron broth, hazelnut dust & dulce essence

21

½ DOZEN MALAGASH OYSTERS ON THE HALF SHELL

Grapefruit nectar, raspberry mint mignonette, grated horseradish

21

SEARED TUNA CARPACCIO

Avocado, cucumber, mango tian

18

DIGBY SCALLOP CEVICHE

Pickled carrot & zucchini, pineapple, grapefruit & lime marinade

19

SMOKED SALMON & ACADIAN STURGEON TERRINE

Layers of house smoked salmon & smoked Acadian sturgeon wrapped in cold smoked salmon, micro greens, lemon gastrique

17

CAPE CLIFF SEAFOOD CHOWDER

Lobster, halibut, scallops, salmon, light cream & dill broth

Cup 12 Bowl 18

SEARED FOIE GRAS WITH PISTACHIO CRUST

Pomegranate reduction, micro greens, Jost Vineyards late harvest gelée

21

FOX HARB'R MIXED GREENS SALAD

Toasted walnuts, blue cheese, cherry tomatoes, sherry vinaigrette

16

WILTED SPINACH SALAD WITH DUCK CONFIT

Shallot vinaigrette with sautéed wild mushrooms

16

CAULIFLOWER TASTING

Curry roast steak, vanilla scented puree & beet pickled florets
wine soaked grapes, slivered almonds

16



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MAIN

SEARED FILET OF LINE CAUGHT HALIBUT WITH CRISP PROSCIUTTO

Braised fingerlings, roast mushrooms & asparagus, fig jus

36

LINE CAUGHT NOVA SCOTIA SWORDFISH

Israeli couscous with lobster, spiced capsicum coulis

42

HAZELNUT SEARED DIGBY SCALLOPS

Herb risotto, market vegetables & brown butter

42

BUTTER POACHED 1 ½ LB CHASE'S LOBSTER

De-shelled & cooked sous vide, seasonal vegetable medley & chive emulsion

58

GIN CURED SUSTAINABLE BLUE SALMON FILET

Chive crust, smoky caviar beurre blanc, lentil salad

39

LOCALLY RAISED HOLDANCA FARMS ORGANIC LAMB

Local grass-fed lamb prepared three ways

leek & onion bread pudding

47

TRUFFLE STUFFED HOLDANCA FARMS ORGANIC CHICKEN BREAST

Spring vegetables, morel mushrooms & pommes Anna

39

GRILLED 40 DAY DRY AGED NEW YORK STRIPLOIN OF BEEF

Foie gras mashed potatoes, seasonal vegetables, Cabernet reduction

10oz 67 14oz 95

VEGETARIAN POLENTA TERRINE

Vegan smoked cheddar, mushroom duxelle & fresh asparagus

35

FOX HARB'R SURF & TURF

Espresso crusted 5oz beef tenderloin, 1lb butter-poached lobster tail

herb risotto, Cabernet jus

52

BEEF TENDERLOIN & FOIE GRAS

Grilled 5oz tenderloin & pan seared foie gras

Robouchon potatoes, seasonal vegetables, brandy jus

49



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DESSERT

BLUEBERRY & WHITE CHOCOLATE CHEESECAKE

Cocoa crumb, blueberry mousse, lemon curd

12

LOCAL STRAWBERRY FRAISIER

Rhubarb sorbet, dried strawberry

12

MARQUISE CHOCOLATE CAKE

Chocolate buttercream, raspberry sorbet

12

MOCHA CRUNCH TART

Chocolate mousse, almond nougatine, vanilla ice cream

12

PIÑA COLADA MOUSSE WITH MARINATED PINEAPPLE

Coconut flavored mousse with subtle pineapple flavours, raspberry coulis

12

FOX HARB'R CHEESE PLATE

Fox Hill Gouda, Dragon's Breath blue, aged white cheddar,

Quebec Brie, crackers & local honeycomb

18

DESSERT WINE

JOST VINEYARDS MAPLE WINE

Glass 9

JOST VINEYARDS VIDAL ICE WINE

Glass 15

SHERRY

Lustau Solera Reserva
Amontillado Los Arcos

Glass 12

PORT

Taylor Fladgate Tawny

10 yr glass 12

20 yr glass 15

SPECIALTY COFFEE

MONTE CRISTO

Kahlua, Grand Marnier, coffee

12

NUTTY IRISH COFFEE

Bailey's, Frangelico, coffee

12

BLUEBERRY TEA

Amaretto, Grand Marnier, tea

12

ESPRESSO CAFÉ

Espresso & Tia Maria

13

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