DINE AROUND AT CHIVES

February 1st to 29th, 2020

Price: *3-courses for $50 pp.*

**Appetizers**

Roasted Butternut Squash Soup, Pomegranate Molasses,

Savoury Pumpkin Seed Granola

OR

Winter Endive Salad, Roasted Walnuts, Sultana’s, Ciro’s Asiago,

Burnt Honey & Sherry vinaigrette, Bee Pollen

OR

“N.S. Scallops with Split Peas ‘n’ Ham”...Seared Scallops, Confit Pork Belly,

Charred Green Peas, Ham Dashi, Quail Egg

**Mains**

Honey Lacquered Duck Breast, Root Vegetable Pave,

Apricot Relish, Demi Glacé

OR

Wild Rice Crusted Turbot, Confit Heirloom Fingerling Potatoes,

Miso Creamed Black Kale, Radish Slaw

OR

Lions Mane Mushroom Schnitzel, Celeriac Risotto, Sour Cherry Mostarda,

Brown Butter Yeast Sauce

**Desserts**

Mexican Chocolate Cake, Spiced Churro, Goat’s Milk Ice Cream, Candied Kumquat,

Dulce de Leche

OR

Kaffir Lime Creme Brûlée, Passionfruit Macaron

\*ice creams available upon request\*