

WHITE GATE

N^o. 28

INN & RESTAURANT

DINNER SUMMER 2018

ARTISANAL BOARDS

CHARCUTERIE BOARD FOR 2-3 24.50

A selection of country pâté, duck prosciutto & fennel saucisson, with local & imported cheeses, fruits, nuts and bacon jam, served w/ grilled breads

See board for current selection

STARTERS

GRILLED CAESAR SALAD 14

Charred romaine hearts mixed with warm radicchio served with a soft-boiled egg, shaved Grana Padano and smoked duck bacon finished with roasted herb croutons

ROASTED BEET SALAD ** 12

Roasted beets w/ citrus, crumbled goat's cheese topped w/ a citrus honey vinaigrette, baby arugula, shaved fennel and candied pecans

SMOKED SALMON** 15

Local smoked salmon served on a crispy potato cake w/ capers & pickled onions, arugula & cucumber tossed in a vinaigrette and finished w/ dill crème fraiche

PANCETTA & MOZZARELLA ARACINI 13

Arancini stuffed w/ buffalo mozzarella & pancetta, served on a tomato basil sauce with shaved Grana Padano

PAPARDELLE W/ WILD MUSHROOMS 16/22

House-made papardelle served in a ragu of mixed local and foraged wild mushrooms, caramelized leek and wilted spinach topped w/ pangratto

FETTUCINE CON ARAGOSTA 18/24

House-made fettucine with lobster in a tomato, white wine garlic & caper sauce, finished with basil olive oil

MAINS

ROASTED CORNISH HEN ** 26

Free range 1/2 cornish hen, grilled, flavored w/ Moroccan spices, served on a grilled vegetable couscous, garnished w/ grilled lemon & green olives

ROASTED HALIBUT ** 36

Butter roasted halibut fillet topped w/a salsa verde served served on a base of roasted cauliflower purée w/ grilled asparagus, honey roasted radish & new potatoes

RACK OF SPRING LAMB ** 38

Pan seared rack of spring lamb w/ a pistachio Dukkah crust, served with roasted spring carrots, roasted new potatoes & a mint pea purée, dressed with pomegranate molasses & honey

LOBSTER PIE 28

Local poached lobster in pernod, tarragon cream sauce w/ spring vegetables under a crown of flaky pastry, served with mixed greens & citrus on the side

PORK BELLY W/ SCALLOPS ** 30

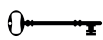
Crispy pork belly and seared sea scallops served w/ an orange glaze atop a cauliflower purée served with pickled Daikon radish, apple & fennel slaw

BEEF TENDERLOIN ** 38

Grilled AAA beef tenderloin finished with a red wine reduction, served w/ duck fat roasted oven fries, broccolini and parsnip chips

** Denotes Gluten Free

Gluten Free Pasta available upon request



PROPRIETOR: Nicola Boyd



CHEF: Greg Campbell