



**CHEF JESSE MACDONALD**  
**MAY 9 - PEAKES QUAY**

# FRESHEST LOBSTER FEAST

## ISLAND SCALLOP GARDEN SALAD

Smoked Prince County scallops tossed in our honey-soy vinaigrette with fresh vegetables

## PEI SEAFOOD CHOWDER

Prince Edward Island Seafood poached delicately in our roasted garden tomato cream with PEI potatoes.

## ISLAND LOBSTER & CHEESE PLATE

Local Glasgow Glen gouda, Island lobster salad, house crostini

## CORN & BACON PEI LOBSTER FRITTERS

Topped with our house garden tomato chutney, lemon-dill chimichurri and a sweet parsnip cream

## FRESHEST LOBSTER DINNER

Whole lobster dinner accompanied by our maple butter poached fingerling potatoes, grill charred carrot & asparagus with toasted almonds and a green goddess dressing, drawn butter and lemon.

## FLOURLESS CHOCOLATE CAKE

Served with candied pecans, crème anglaise and fresh berries.

**TICKETS - [SETTINGDAYPEI.COM](http://SETTINGDAYPEI.COM)**