



26 MYLES MENU

THREE COURSES \$40

MAY 9TH to MAY 19TH

Appetizer

Baked Oysters

Three Pristine Bay Oysters, Oulton's Farm double-smoked pork belly and Fox Hill Gouda cheese sauce

Entrée

Haddock Provençal

Local line-caught haddock seared and topped with a garlic, tomato and basil ragu, stewed lentils and grilled local vegetables

Dessert

Apple Crêpes

Annapolis Valley honeycrisp apples flambéed with calvados, drizzled in caramel and topped with Chantilly cream

WWW.FIVEFISHERMEN.COM
FIVEFISHERMEN@GRAFTONCONNOR.COM
(902) 422-4421

