



Dine Around

February 2024

(choice of one appetizer, one main course & one dessert)

Appetizers

NFLD Fish Cake

Fresh cod & boiled potato cake mixed with caramelized onions & summer savory;
breaded with panko breadcrumbs.

Plated with pickled onion tartar sauce & green tomato chow chow

Roasted Beet Salad

Roasted red beets, toasted pumpkin seeds, candied walnuts & arugula

Plated with green onion vinaigrette & crumbled goats cheese

Main Courses

Coq au Vin

Free range chicken thighs stewed in red wine with mushrooms,
cocktail onions & crispy prosciutto.

Plated with roasted carrots, parsnips & mash potato

Blackened Haddock

Fresh haddock fillet seared in The Press Gang's own spice blend

Plated with sauteed green beans, ground chorizo sausage dirty rice & spicy finger chili jam

Dessert

Crepe Suzette

House made, Madagascar bourbon vanilla ice-cream wrapped in a crepe
& plated with orange peel, brandy syrup

N.Y. Cherry, Chocolate Cheese Cake

N.Y. style cheese cake topped with Amarena cherry sauce & shaved dark chocolate

\$50 per guest

(no substitutions please)