



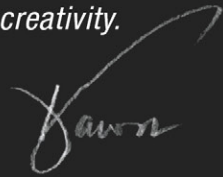
NOSH

EST. 2017

*GROWN FROM THE SOIL OF THE VALLEY,
FORGED IN THE WOODS OF THE HILLS,
NETTED FROM THE WATERS OF THE COAST,
GIVEN TO THOSE WHO SIT AT MY TABLE.*

Nosh is located on a 75 year old family property in the heart of the Margaree River Valley. Surrounded by the bounties of the islands offerings, foods are crafted, highlighting their true origins.

I believe you will discover culinary built on flavour, passion, and creativity.



First

Charcuterie Board, cured meats, house made country pâté, aged cheeses, warm olives, preserved lemons

Second

Kale Salad, pickled strawberries, goat cheese, toasted almond
Blistered Tomatoes, whipped feta, charred sourdough, whole Italian parsley
Soup, coastal mussels, aromatics, tomato fennel broth
Whole Roasted Beets, pistachio, crema, fresh dill
Hand Pressed Perogies, creamed sauerkraut, toasted almonds, raisins

Third

Grilled Salmon, leek thyme purée, crusted potato cake, pickled red onion, pea, sprouts
Chicken Ballotine, mushroom, thyme, and lemon stuffing, puréed squash, roasted potato, supreme reduction
Lamb Ragout, handmade pappardelle, ricotta
Handmade Spaghetti, roasted tomato, crispy fried caper, anchovy, olive, shaved parmesan
Cider-Brined Mustard Glazed Pork Loin, garlic and leek potato, roasted Brussels sprouts, cucumber relish

Fourth

"Apple Pie" Croissant Bread Pudding, apple butter, cardamom ice cream, bourbon sauce
Hazelnut Chocolate Tart, raspberry sorbet, chocolate crumb
Brownie Sundae, kahlua, vanilla bean ice cream, toasted pecans, warm caramel
Butterscotch Crème Brulee, sponge toffee, chocolate chard
Vanilla Cheesecake Tart, lemon curd, poppyseed crust, blueberry