

# NATALIE'S

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AT CAMDEN HARBOUR INN

## One

Citrus Thyme Butter Roasted Oyster with Oyster Sunchoke Velouté

## Two

Foie Gras and Pastrami Terrine with pickled Cabbage and Carrots

## Three

Lobster Salad with Roasted Celery Root and Truffle Myer Lemon Vinaigrette

## Four

Butter Poached Salmon with Grilled Grapefruit and Almond Rosemary Crumble

## Five

Triple Seared Caldwell Farm Rib Eye with Nori and  
Short Rib and Beet Cannelloni

## Six

Fredrikson Farm Goat Cheese with Twice Baked Sweet Potato and Radicchio

## Seven

Maple Squash Panna Cotta with Star Anise and Pomegranate

## Eight

Chocolate Hazelnut Cake with Espresso Ice Cream and Orange Caramel

*Menu 198*

*Wine pairing 89*

*Premium Wine Pairing 102*

*Champagne pairing 125*

