

# maple ave restaurant

3 courses \$39 per person

■  
first

**asian pear salad**<sup>^</sup> manchego, hazelnuts, vanilla peppercorn vinaigrette

■  
second

choice of

**pork confit steak**<sup>^</sup> brown butter sweet potato, eggplant caponata, parsley chimi churri

**house gnocchi** butternut squash, almond basil pesto, wild mushrooms, truffle, manchego

**PEI mussels**<sup>^\*</sup> smoked tomato broth, caramelized onions, black forest ham, herbs, baguette

■  
third

choice of

**brownie bread pudding** chocolate infused baguette, vanilla bean ice cream, coffee sauce

**passion fruit creme brulee**<sup>^</sup> candied orange, turbinado sugar crust

**assorted ice creams**<sup>^</sup> old fashioned vanilla, deep chocolate, toasted coconut

<sup>^</sup>can be made gluten free

Chef Justė Židelytė