

Seafood Days

AT NINETEEN RESTAURANT & PATIO

April 19th, 20th & 21st.

Starting 4:00pm
Quinte Region's Best Seafood

Medley of Mini Shrimp Cocktails: Caesar, chipotle mango lime, soba and soy, Mary Rose.	16
Potted Crab: hollandaise, sorrel, homemade linseed crackers.	14
'Apple Falls 'Cider and Bacon Mussels, with brioche.	12
'Prince Eddy's' craft beer battered halibut cheek tacos: black tomato salsa, pickled red cabbage, tandoori yogurt.	24
Lobster Spaghetti Puttanesca: tomatoes, herbs, Parmesan, chili, olives, lemon, crispy shallots.	28
Scallops: Parisienne gnocchi, bacon, sauce vierge, grilled Romaine hearts, sour cream.	29

Special dessert for seafood menu

<i>A study of citrus</i> Lemon butter tart, grapefruit sorbet, blood orange cardamom jelly, kumquat marmalade cake.	12
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RESTAURANT + PATIO