



Seed Kitchen & Bar

\$35 DINNER

First Course - Appetizer Selection

PIMENTO CHEESE CROSTINI

NASHVILLE HOT OYSTER, BREAD & BUTTER PICKLE, SEMOLINA TOAST, SLAW

PORT WINE POACHED PEAR SALAD

BRIE, CANDIED HAZELNUT, BABY GEM LETTUCE, PICKLED PINK PEPPERCORN VINAIGRETTE

Second Course - Entree Selection

PAN-SEARED BAY OF FUNDY SALMON,
BRAISED CABBAGE, BURNT APPLE PUREE, BOURBON-SHALLOT BROWN BUTTER

MAPLE LEAF FARM'S DUCK BREAST RAINBOW CHARD, FALL MUSHROOM,
DUCK CONFIT SAUTEE, QUINCE PUREE, SHERRY VINAIGRETTE

GARLIC & PAPRIKA RUBBED FLAT IRON STEAK,
NDUJA, SMOKED SUNCHOKES, HARICOT VERT, CHIMICHURRI

Third Course - Dessert Selection

PUMPKIN SPICE CRÈME BRULE, GINGERSNAP COOKIE

CHOCOLATE PARFAIT

CARROT CAKE, CRÈME FRAICHE ICE CREAM

spot it. shoot it. share it. SWEET.

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