



Dining at Parkland is a social occasion. You will enjoy a selection of meal choices prepared fresh daily from a weekly changing menu, along with a daily special. Menus are prepared with direct input from residents; If there is nothing you want on the menu that day, our Chef is happy to prepare a dish tailored to your tastes. Our sample menu outlines some of our resident favourites.



Parkland™

For more information about Parkland,
visit experienceparkland.com



Appetizers

Parkland Seafood Chowder

Digby scallops, grilled shrimp, Nova Scotia haddock simmered in a savory potato cream sauce

Poached Pear & Blue Cheese Salad

Poached pear, salad greens, crumbled blue cheese, toasted walnuts, mandarin oranges all lightly tossed in a citrus vinaigrette

Caramelized Onion & Brie Tart

Savory tart baked until golden brown and finished with a wild blueberry compote

Beer Braised PEI Mussels

Malpeque Bay mussels braised with leeks and local lager and served with a side on lemon butter





Mains

Pan-Seared Sea Scallops

Tender scallops lightly seared and served with a lemon dill risotto

Grilled Rosemary Balsamic Flat Iron Steak

Marinated tender and juicy steak grilled to perfection and finished with a balsamic reduction

Chicken Marsala

Pan seared then simmered in a rich wine and cremini mushroom sauce served with a parsley buttered angel hair

Braised Lamb Shank

Slowly simmered with tomatoes, wine and root vegetables and served with freshly whipped potatoes





Desserts

Lemon Curd Torte

Finished with stewed raspberries and fresh cream

Orange Ginger Donuts

Made to order bite size donuts served with caramel dipping sauce

Tiramisu

Layers of fresh mascarpone custard with rum and coffee-soaked ladyfingers finished with whip cream

Decadent Chocolate Cake

Topped with blueberries and fresh cream





Wine List

White

Luckett

Phone Box White - Floral, dry wine with notes of apricot and herbs

Benjamin Bridge

Tidal Bay - Not too sweet, medium dry, well balanced with slight citrus notes

Oggi

Pinot Grigio - Crisp and dry with fresh lemon and lime flavours

Icalma

Sauvignon Blanc - Intense ripe grapefruit with other citrus aromas and a delicate refreshing, crisp and dry finish

Las Moras

Chardonnay - Ripe apple and pineapple aromas dominate with notes of honey and vanilla

Red

Luckett

Phone Box Red - Full bodied wine with notes of spicy and cherry

Gaspereau

Gina's Red - Light well balanced wine with light oak and chocolate notes

La Linda

Malbec - Dark ruby colored, it offers up a lonely aromatic array of cinnamon and black cherry

Marchese Della Torre

Merlot - Classic plum and black cherry aromas. Soft and rich with a smooth, easy finish

Black Opal

Cabernet Sauvignon - Packed with rich, ripe berry and blackcurrant with a rich oak flavor

Sparkling Wine

Benjamin Bridge

MV - non-vintage sparkling, clean and crisp. Grape Flavours: slight citrus, apple

Dessert Wine

Luckett Isolde Ice Wine

Sweet, fruity, complex

Grand Pre Pomme D'Or Cream

Apple brandy & crème, hint of cinnamon