

{ Appetizers }

House Made Soup

8

Organic Arugula & Frisee Salad

Fresh pears, Stilton, toasted pecans, maple vinaigrette

10

Turkey Pot pie

Puff pastry, confit turkey leg, greens peas, carrots & leeks

11

Pumpkin Ravioli

Puttanesca sauce, sage butter, Blackburn shavings

12

Seared Scallops & Pork Belly

Onion soubise, micro greens

14



{ Mains }

Brome Lake Breast

Cassoulet of white & cranberry beans, pancetta

27

Braised Alberta Bison

Hand rolled gnocchi, wilted spinach, dill & parmesan cream

26

Tofino Spring Salmon

Shallot soubise, cherry tomatoes, sweet peas, cippolini onion
micro green salad

28

Roasted Chicken Supreme

Butternut, celeriac & chorizo concassé, baby carrots

Herb & red wine jus

28

12 oz Rib eye Steak

Garlic mash, onion rings, wilted spinach, cognac peppercorn jus,
tarragon butter

38

Wild Mushroom Risotto

Hazel & pine nut crumble, truffle oil, Reggiano

23

