

APPETIZERS

Soup of the Day

9

Lemon Grass Coconut Seafood Soup

Prawn Scallop & Squid

11

Baked Onion Soup

Red & Yellow Onions, Leek, Smoked Chicken, Fontina and Parmigiano Reggiano

10

Caesar Salad with Poached Egg

Creamy Garlic Parmigiano Dressing, Crisp Pancetta, Grilled Focaccia

12

Endive with Red & Golden Beet Salad

Fairwind Farms Crisp Goat Cheese Pockets, Roasted Almonds

Orange & Honey Dressing, Balsamic Reduction

12

Crab Cakes with Tamarind Aioli

Garnished with a Tiger Shrimp

14

Escargots

Broiled with Café de Paris Butter, Parmesan & Gruyere Cheese

13

Chilled Tiger Prawns & Avocado Salad

Crisp Wonton Tower, Spicy Romesco Sauce

14

Marinated Bocconcini Mozzarella

Prosciutto, Vine Ripe Tomato, Roasted Garlic, Balsamic Reduction & Basil Oil

14

Chef's Platter for Two

Chilled Spiced Prawns, Crab Cakes, Marinated Bocconcini, Air Cured Bison, Prosciutto
Kalamata Olives, Marinated Artichoke Hearts

27

SMALL PLATES

Spolumbo Sausage Meat Balls

Ricotta Spinach Gnocchi & Sundried Tomato Aioli

Pancetta Tuile

16

Beef Tenderloin Tips on Baguette

Cambozola Cheese, Red Wine Jus, Arugula

Shiitake & Portabella Mushroom Ragout

18

Quebec Oven Roasted Quail

Sweet Potato Confit

Anise & Juniper Red Wine Reduction

19

New Brunswick Seared Sea Scallops

Roast Fennel & Apple Risotto

Lobster Vinaigrette

18

Wine makes a symphony of a good meal – Fernande Garvin (1958)

As part of our commitment to environmental awareness our Chef uses locally sourced, organic, or sustainable ingredients wherever possible.

Our dishes are created using fresh and nutritionally balanced foods to contribute to your good health.

All cuisine is prepared without artificial trans fat.

PRINCIPAL

6oz Alberta AAA Beef Tenderloin 37 7oz Alberta Sirloin Evergreen Cut 30

Canadian Blue Benedictine Potato Gratin,
Red Wine Braised Pearl Onions, Seasonal Vegetables
Madagascar Green Peppercorn Brandy Sauce

Paddle River Elk Medallions

Espresso & Maple Marinated, Dauphine Potato & Chanterelle Mushroom
Seasonal Vegetables, Sage & Port Jus
36

Crispy Skin Brome Lake Duck

Duck Confit Potato Croquette, Caramelized Celery Root, Apple-Rosemary Puree
Seasonal Vegetables, Mignonette Sauce
32

Canadian Lamb

Three Canadian Lamb Loin Chops
Cilantro, Balsamic & Feta Cheese Sauce
Leek & Potato Gratin
32

Hand Made Fettuccini with Seafood

Nova Scotia Sea Scallop, Black Tiger Prawns & Pancetta
Garlic White Wine Sauce, Herbs & Parmigiano Reggiano
30

Seasonal Atlantic Fish

Market Value

The Vegetarian

Garbanzo Bean & Lentil Cutlet stuffed with Fontina Cheese
House Made Butternut Squash Ravioli
Maple Butter Reduction & Apple Crisp
27

A meal without wine is like a day without sunshine – Jean-Anthelme Brillat-Savarin (1825)

Our Kitchen is Your Kitchen

If you have a dietary restriction, please alert your server and our talented team of chefs will do their best to accommodate your request.

*Prices do not include G.S.T. or gratuity
17% gratuity will be added to parties of 6 or more*

DESSERT

Blackberry Almond Cheesecake

Almond Brittle, Fresh Blackberry Coulis

10

Orange Cardamom Crème Brulee

Fresh Fruit & Langue Doree

10

Apple Mille-Feuille

Warm Apple - Cranberry Filling, Cinnamon Phyllo Pastry

Maple Ice Cream & Candied Pecans

10

Dark & White Chocolate Mousse Pyramid

Premium Callebaut Chocolate, Toblerone Base

Berries and Blackberry Couli

10

House Made Ice Cream or Sorbet

Seasonal Flavours

Chocolate, Pistachio Biscotti

Fresh Fruit Garnish

8

Cheese Plate for Two

Chef's Selection of four Cheeses

Fresh Fruit, Cheese Crackers, House Made Walnut Melba Toast

18

*Once in a young lifetime one should be allowed to have as much sweetness
as one can possibly want and hold – Judith Olney*

Our Kitchen is Your Kitchen

If you have a dietary restriction, please alert your server and our talented team of chefs will do their best to accommodate your request.

*Prices do not include G.S.T. or gratuity
17% gratuity will be added to parties of 6 or more*