

Sample Menu

Duck Confit, Savoy Cabbage Apple Slaw, Cherry Marmalade
fifteen dollars

Wild Salmon Trio, House Smoked, Fennel Cured Napoleon,
Salmon Crab Springroll, Pickled Cucumber, Caper Aioli
sixteen dollars

Squash Tortellini, Wild Mushrooms, Spinach, Hazelnut Sage Pesto
fourteen dollars

Roasted Sablefish, Oyster Mushroom Risotto, Saffron Jus, Tempura Asparagus
thirty dollars

Free Range Chicken Breast, Pearl Onions, Mushrooms,
Pancetta, White Wine and Lodge Made Gnocchi
twenty eight dollars

Crisp Seared Duck Breast, Mashed Potato, Spinach & Corn, Blood Orange Glaze
thirty dollars

Roasted Rack of Lamb, Portabella Mushroom Chèvre Tart Tatin, Red Pepper Sauce
thirty five dollars

Grilled Alberta Beef Tenderloin, Seared King Scallop, Smoked Paprika Butter,
Potato Pancetta Roesti, Veal Jus
thirty seven dollars

Northern Caribou Medallions, Sweet Potato Mushroom Gratin,
Red Currant Reduction
thirty six dollars

Roasted Pepper, Spinach & Mascarpone Souffle Roll,
Ratatouille Sauce, Buttered Vegetables
twenty four dollars