

DINNER

STARTERS.

Beef Tartare df Egg yolk mushroom pommes allumettes	21
Tempura Oyster Mushroom v df Pickled cucumber ginger soy sauce	18
Tuna Toast Marinated Ahi tuna daikon Furikake horseradish cream	20
Little Gem Wedge Salad gf Caesar dressing Parmesan chicharron pickled red onion roasted chickpeas	18
Elk Carpaccio Parsley mayo savory granola fermented radish Parmesan	22
Beet Salad v gf Whipped goat cheese salt baked beets buttermilk vinaigrette Dukkah	17
PEI Mussels df Lemon grass coconut milk shiitake cilantro grilled bread	25

MAINS.

Bison Tenderloin gf df Braised red cabbage shallot fondant Haskap berry sauce	50
Veal Striploin df Pappardelle wild mushroom ragù red wine sauce	42
King Cole Duck Breast gf Fried duck confit celeriac green apple puree Saskatoon berry port jus	42
Beef Cheeks gf Braised overnight potato mousseline shiitake pickled red onion pan jus	41
Sablefish gf Dashi poached Chinese broccoli leek white wine sauce	38
Pumpkin and Sage Gnocchi v Sautéed kale shiitake hazelnut brittle	33
Chicken Breast gf Sous vide roasted cauliflower spinach Vadouvan sauce	38
Braised Portobello v gf Red wine braised green herb risotto cherry tomato jam arugula	34
Vegan possible	

SIDES.

Maple Roasted Carrots v gf Butter bean puree feta pomegranate walnuts	12
Smashed Fingerling Potatoes v gf House mayo green onion	9
Grilled Green Asparagus v gf df Lemon zest garlic crunch	10
Polenta Fries Parmesan garlic labneh	10

SWEETS.

Bread Pudding Buttery croissants white chocolate Swiss cream Parson haskap berries	14
Chocolate Sundae Vanilla ice cream pretzel crumble brownie bites dark chocolate sauce	12
Basque Cheesecake gf Pumpkin caramel cream pumpkin seed praline	14
Maple Miso Fudge 6pcs to eat here or to bring home, if you can resist..?	8