

February 13 & 14

travel

CALORIES

with love



7 COURSE DINNER at CALORIES

Saturday, February 13th and Sunday, February 14th

Pairings
Cocktails

Amuse-Bouche

Dungeness crab & risotto cake w/ local corn crema
Wild SK mushroom arancini w/ rosemary aioli 🍷

Soup

2 oz Mt. Boucherie, Semillion

Oxtail consommé w/ house cappelletti & pickled white chanterelles
Roasted squash soup w/ beurre noisette & crispy sage 🍷

Appetizer

2 oz Chateau Trianon, Saint Emilion Grand Cru / Orofino, Reisling

Endive salad w/ fresh pear & golden apple, warm walnut vinaigrette
AND roasted celeriac, duck confit & candied sour cherries
OR whipped Roquefort & crispy Beluga lentils 🍷

All-out Accompaniment for Two (Add \$20)

2 oz Quails Gate, Optima Late Harvest (\$11)

Foie gras two ways: seared w/ savoury onion marmalade & Bosc pear chips, terrine w/
wild SK cranberry chutney, toasted brioche

Granité

'Glory Farms' Local Strawberry & Champagne

Main

3 oz Tenuta Monteti, Caburnio

Stout braised local bison short rib, turnip & heritage potato pave, seared rapini,
crispy shallots & stout jus

Main Vegetarian 🍷

3 oz Fattoria di Magliano, Heba Morellino

Gnocchi Romaine w/ eggplant 'caponata', capers, raisins, pinenuts & celery ribbons

Dessert

3oz Corteforte, Amarone

Chocolate & dulce de leche mousse dome

OR

Fromages - Grey Owl/spiced pecans; Tomme de Savoie/toasted hazelnut & fig jam;
Fourme d'Ambert/quince paste

Mignardises

Espresso, Cappuccino or Tea

Mini French lemon tart

Chocolate cherry brownie bite

Offered Saturday, Feb 13th & Sunday, Feb 14th

Regular Menu \$85/guest

🍷 Vegetarian Option \$75/guest

Cocktail & Wine Pairing \$45/guest

Taxes & Gratuity not included

Reservations are required

www.caloriesrestaurant.ca

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