

Calories

DINNER MENU

Appetizer Trio

(select 3)

- Eggplant caponata & artichoke crostini w/ local goat feta ♡
- Peperonata & ancient grain arancini w/ roasted tomato aioli ♡
- Thai green curry mussel on the half shell ☒ ♡
- Pan seared scallop w/ citrus & pink peppercorn ☒ ♡
- Bison carpaccio w/ black garlic aioli & pickled fennel ☒ ♡
- Spiced chicken meatball w/ green tomato chutney ☒ ♡

Starter

- Roasted Local Carrot Soup w/ ginger & lemongrass ♡ ☒
OR
- Little Gem Salad w/ organic gem lettuces, watermelon radish, avocado & green herb dressing, 'Red Barn Dairy' goat feta & crispy wild rice ♡ ☒
OR
- Marinated Organic Kale Salad w/ roasted garlic & Asiago vinaigrette, blistered cherry tomatoes, fried Beluga lentils & focaccia croutons ♡

Main Course

Ricotta Gnocchi

Handmade ricotta, black pepper & parmesan gnocchi w/ roasted & raw asparagus, pickled red onion, organic arugula salad & pinenut butter vinaigrette ♡

Pan Roasted Halibut

Wild BC halibut w/ crushed organic potatoes, grilled leeks, pickled wild SK morels & local green pea cream ☒

Smoked Duck Breast

House smoked 'Brome Lake' duck breast w/ du Puy lentils, roasted golden beets, local rhubarb duck glaze & 'Grassland Greens' sunflower shoots ☒ ♡

Steak Béarnaise

grilled New York steak w/ crushed local potatoes, grilled asparagus & house Béarnaise sauce ☒

Dessert

Calories Famous Dessert Bar