

Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

SEPTEMBER 14th

*SK porcini mushroom & beef fillet tagliatelle – wild SK mushroom cream w/ handmade pasta,
seared beef tenderloin émincé, beef demi-glace \$38
Wine pairing: Nebbiolo d' Alba, Poderi Colla, Barbaresco, Italy*

Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20

Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom – cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

SEPTEMBER 16th FEATURE PIZZA

Porcini & fontina pizza – porcini mushroom & truffle cream, roasted porcini mushrooms, 'Our Farm' sweet
Jane onions, crispy kale & 'St. Benoit' fontina cheese \$24

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

SEPTEMBER 17th

*Panzanella salad w/ 'Our Farm' heirloom tomatoes,
garden beans & focaccia croutons, red wine vinaigrette*

*Garlic & chilli sautéed tiger prawns, wild-caught BC Sockeye salmon pommes dauphine,
fresh herb salad*

Autumn squash & pecan crumble slice w/ maple & vanilla bean whipped cream