

Fall/Winter '25 Menu A

Price:C$55.00

MENU A

APPETIZERS
ROASTED SWEET POTATO SOUP (VEG, GF)
pumpkin seed salsa macha, crispy sage
or
DIPLOMAT SALAD (GF, *)
greens, caramelized pear, goat cheese, spiced chickpeas, cranberry

vinaigrette

MAINS
HARISSA GLAZED SALMON (DF)
warm couscous salad, butternut squash hummus, pine nut gremolata
or
VADOUVAN SPICED CAULIFLOWER (GF,)
yam and coconut puree, pickled apple, tahini, coriander, leek ash
or
CHICKEN SCHNITZEL
mustard and ham hock spaetzle, parsnip cream, pickled red cabbage

DESSERT
includes coffee + tea
SPICED APPLE TART (V)
Whiskey-burnt honey, apple butter