



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