

Fall/Winter '25 Menu B

Price:C$60.00

MENU B

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
FRIED BRUSSELS SPROUTS (VEG)
pomegranate molasses, labneh, sesame seed dukkah

MAINS
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
or
BRAISED BEEF (GF)
smoked soubise, rosemary potatoes, roasted carrots, watercress

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