



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