



Fall/Winter '25 Menu C

Price: C\$70.00

MENU C

APPETIZERS

FRIED BRUSSELS SPROUTS (VEG)

pomegranate molasses, labneh, sesame seed dukkah

or

ROASTED SWEET POTATO SOUP (VEG, GF)

pumpkin seed salsa macha, crispy sage

or

LITTLE GEM CAESAR

Parmesan, pancetta, pangrattato

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

HARISSA GLAZED SALMON (DF)

warm couscous salad, butternut squash hummus, pine nut gremolata

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

WARM MAPLE CAKE (V)

brown butter caramel, whipped white chocolate ganache, maple tuille