

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