

$60 Dinner Pre-Fixe

Price:C$60.00

DINNER

TO BEGIN

Winter Kale Salad

butternut squash | kale | mint | spicy pecans | apple slices | pepitas | pomegranate seeds | maple dijon vinaigrette V/VG/GF

Albert's Burrata Cheese

locally made | marinated & roasted grapes | toasted fennel seeds | basil | extra virgin olive oil | crostini V

MAIN COURSE

Organic Chicken Supreme

gruyere & confit garlic Yukon spun potato | seasonal organic vegetables | mushroom & tomato velouté

Baked Pacific Kuterra Salmon

honey & soy marinated | togarashi | kewpie mayo | hoisin | tobiko caviar | basmati rice | sauteed greens GF

Beef Tenderloin

gruyere & confit garlic Yukon spun potato | garden vegetables | chimichurri GF

Mushroom Pasta

sauteed mushrooms | sweet peas | black truffle & parmesan fondue | fresh herbs V

TO FINISH

Chef's Seasonal Selection