

STARTERS

Beet Salad with Goat Cheese, Arugula and Sweet Shallot Vinaigrette

Artichoke Terrine with Oven dried Tomatoes and Black Pepper

Foie Gras Torchon with Brioche and Apple Puree

SOUP OF THE DAY

French Onion Soup

A Bowl of The Chefs' House Daily Creation

MAINS

Roasted Cornish Hen, Mixed Bean Stew, Bacon Broth

Pan-Seared Trout Filet, Sunchoke Puree, Squash Caponata

Braised Beef Short Ribs, Horseradish Yukon Mash, Glazed Carrots

Braised Tofu in Indian Spiced Spinach Puree with Basmati Rice

CHEESE

A Selection of Canadian Cheeses from the Cellars of The Cheese Boutique

DESSERTS

Old Monk Rum Crème Brulee, Mixed Berries

Chocolate Fudge Brownie, Praline Mousse, Mocha Ice cream

Classic Crepe Suzette with Grand Marnier and Citrus

PRICING

3 courses – \$39

4 courses – \$45