

FIRST COURSES

HOUSE APPLEWOOD SMOKED SALMON • 18

Truffle-Potato Perogies, Grainy Mustard-Cream Sauce,
Canadian Salmon Caviar

LOBSTER RISOTTO • 22

Morels, Peas, Vanilla, Cream, Lemon,
Parmesan Cheese

BLUE CRAB CAKES • 17

Corn Relish, Chipotle Aioli

FRESH BAJA SCALLOPS • 22

Romesco, Avocado Vierge, Cilantro-Corn Relish

CRISPY PORK BELLY • 17

Green Onion Pancake, Vietnamese Pickled Vegetables,
Sour Cream, Korean Chili Sauce

BACON CRUSTED BONE MARROW • 10 / 15

Tomato Marmalade, Grilled Sourdough

CRISPY DUCK CONFIT • 17

Two Potato Hash, Mushrooms, Sage,
Twice-Smoked Bacon, Veal Jus!

HAND ROLLED BUTTERNUT SQUASH- MASCARPONE TORTELLONI • 18

Truffle Butter Sauce, Chanterelles, Pepitas, Parmesan

KOBE STYLE BEEF CARPACCIO • 19

Parmesan Shards, Truffle Aioli, EVOO, Sea Salt Potato Chips

TORCHON OF FRENCH CANADIAN FOIE GRAS • 28

Brioche, Sour Cherry Gastrique, Onion Jam

*PERFECTLY PAIRED WITH
CHÂTEAU PETITE GUIRAUD SAUTERNES, FRANCE*

• 12/GLASS

SOUP & SALADS

SOUP OF YESTERDAY • 11

PETITE ARTISAN

ROMAINE 'A LA CAESAR' • 16

With Roasted Garlic Dressing,
Grana Padano Cheese, Parmesan Bread Sticks

GOAT CHEESE FRITTERS • 15

Spring Mix, Baby Beets,
Shaved Apple & Walnuts, Pomegranate Vinaigrette

BLT WEDGE • 15

Baby Hearts of Romaine, Toy Box Tomatoes,
Candied Bacon, Avocado Ranch Dressing

PERFECT TO SHARE:

ASSORTED CHARCUTERIE • 30

Genoa Salami, Truffle Salami, Oka Cheese,
Chicken Liver Parfait with Madeira Jelly,
House-Made Pickles

HOUSE MADE SOFT RICOTTA • 15

Lemon Olive Oil, Country Bread, Tomato Bruschetta

AVOCADO TOAST • 14

Grape Tomatoes, Crystal Springs Goat Feta

KOREAN FRIED CAULIFLOWER (KFC) • 10

Korean Chili Sauce, Sesame Seeds, Scallions

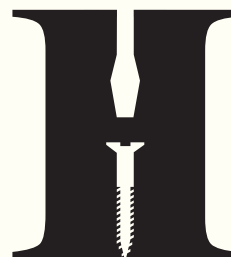
SIDE OF TRUFFLE MAC N' CHEESE • 12

PARMESAN TRUFFLE FRIES • 10

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

OR FOOD SENSITIVITIES YOU HAVE.



MAIN COURSES

ALBERTA LAMB RACK • 48

White Bean Ragout, Peas French Style, Grilled Cucumber,
Lamb Shank Pasty, Lamb-Mint Jus

LACQUERED DUCK BREAST & HOUSE DUCK SAUSAGE • 41

Fork Crushed Mascarpone Potatoes, Roasted Brussels Sprouts
& Butternut Squash, Cherry Marmalade

BERKSHIRE PORK RIB CHOP • 41

Bourbon-Molasses Glaze, Bacon Bread Pudding,
Roasted Brussels Sprouts, Butternut Squash,
Pecans, Apple-Cranberry Relish

CRAB CRUSTED CEDAR PLANKED SALMON • 39

Potato Gnocchi, Baby Green Beans, Chanterelle & Shiitake
Mushrooms, with Sauce Américaine

PORCINI-CRUSTED SEA BASS • 52

Lobster-Truffle Potato Crêpes, White Corn-Arugula Sauté, Gulf
Prawns with Warm Portobello Vinaigrette

VEGETARIAN TASTING • 34

Truffle Mac 'n Cheese, White Corn-Arugula,
Portobello Cap with Gorgonzola, Pea Ravioli
Roasted Brussels Sprouts & Butternut Squash

ALBERTA ANGUS BEEF TENDERLOIN • 52

'Beef Stew' Potatoes, Carrots, Chioggia Beets,
Short Rib 'Donut', Béarnaise Sauce

BACON-WRAPPED ELK & SLOW BRAISED BEEF RIB • 49

Potato Bacon Pie, Butternut Squash Puree, Beet Chutney,
Braised Cabbage, Raspberry-Ermite Reduction

BABY LOBSTER LINGUINI WITH PRAWNS • 32

Basil, Cream, Sundried Tomato, Green Chiles,
Red Onion, Brandy & Peppercorns

BLACK ANGUS BURGER • 28

Milk Bun, 3-year Aged Cheddar, Bacon Jam, Truffle Aioli,
Tempura Onion Rings, Sea Salt Fries, Rhubarb Ketchup

THE BUTCHER'S CUT • MP

Something local, always potatoes,
sometimes vegetables