







Snacks

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| CHEESY POOFS | 4 | SMOKED ALMONDS |  5 |
| BEEF JERKY |  6 | MARINATED OLIVES |  6 |

Appetizers

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| GARLIC BALLOON | 1 8 | SALAD LYONNAISE | 2 1 |
| Mozzarella stuffed with garlic cream with basil oil, side of marinated tomatoes, crusty bread | | Fresh lettuce, lardons of bacon, steamed potatoes, confit tomatoes, goats cheese fritters, pickled onion, in a tangy sherry vinaigrette | |
| ROMAN FLATBREAD | 1 8 | BEET SALAD |  1 7 |
| 72 hour fermented dough topped with lemon ricotta, house smoked salmon & spinach topped with a mint pistou | | Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts | |
| CHARCUTERIE BOARD (2-3) | 3 0 | WEDGE SALAD | 1 3 1 7 |
| A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough | | Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble | |
| CHICKEN 65 |  1 6 | PRAWNS |  1 9 |
| Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli | | Cajun-spiced grilled prawns, nestled atop a refreshing salad of watermelon, cucumber, pickled red onion, and mint, all drizzled with a tangy citrus and sherry vinaigrette. | |
| BRIE SPRINGROLLS | 1 7 | BRUSSEL SPROUTS |  1 8 |
| Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam | | Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions | |
| ARANCINI | 1 8 | AGNOLOTTI | 1 7 |
| Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a charred scallion aioli | | House pasta stuffed with sweet green peas & goats cheese, tossed in a mint pistou & topped with braised bacon, pickled onion & pea shoots | |

Mains

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| ELK |  4 2 | BRAISED BEEF |  3 8 |
| Slow smoked elk short ribs with a green tomato relish and a creamy & tangy potato salad with grilled broccoli tossed with lemon & fresh herbs | | Boneless beef shank topped with a ginger gastrique, a sweet potato millefeuille topped with crunchy chili oil & served with garlic fried green beans | |
| SALMON |  4 1 | DUCK LEG |  3 8 |
| Pan-seared organic Spring salmon topped with tangy sauce maitaise, served alongside a velvety sweet pea risotto and a refreshing fennel-citrus salad. | | Confit duck leg with mashed potatoes, winter squash, carrots & parsnips with balsamic compressed oranges & a balsamic reduciton | |
| STEAK |  4 4 | BRAISED CHICKEN |  3 5 |
| Grilled AAA Alberta Manhattan cut striploin with chimichurri served with mini potato puffs & broccoli slaw with aged cheddar & smoked almonds | | Tender pieces of chicken simmered in red wine, laced with the earthy flavors of mushrooms, bacon , and aromatic herbs, served with roasted beets, creamy mushroom risotto & garnished with fresh herbs | |
| RISOTTO |  3 4 | PASTRAMI STROGANOFF | 3 8 |
| Creamy carnaroli rice with tender morsels of zucchini, sweet peas, earthy morel mushrooms, and tangy lemon zest, finished with a sprinkle of fresh herbs & grated Parmesan | | Pastrami style smoked brisket atop tagliatelle with a mushroom & white wine cream sauce, seared mushrooms with pickled mustard seed & sour cream | |
| Add braised ham +5 | | | |