

Cold Appetizers

Terrine or Pâté du Jour 19.75

Tartar of Alberta Range Fed Angus Beef Tenderloin
Watercress Salad, Wasabi Remoulade 25.75

Trio of Salmon:

Balik, Asian Marinated and Lime Marinated
Wasabi Coulis 25.50

Tartar of Ahi Tuna on Avocado in Ginger Marinade 25.50

Atlantic Lobster with Creamy Soy Sauce and Lemon Butter Drizzle
Cherry Tomatoes, Frisée Salad with Orange Vinaigrette 29.75

Torchon of Québec "Rougie" Foie Gras
served with Micro Greens and Home-made Brioche
Quince Jelly 29.50

Soups

Soup du Jour 15.75

Bisque of Atlantic Lobster with Diced Lobster 24.00

Ratatouille Style Soup with Basil Oil 22.00

Cream of Chardonnay with Paprika-Cheese Croûtons 22.50

Salads

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing 16.75

Winter Salad Bouquet with Balsamic Honey Vinaigrette
Red and Yellow Beets, Caramelized Pear, Julienne of Savoy Cabbage and Goat Cheese 22.50

Spinach Salad in Sherry Vinaigrette with Baked Brie and Cranberries 22.00

Hot Appetizers

Home-made Potato Gnocchi with Red Wine Braised Wagyu Short Rib 26.25

Lobster and Mascarpone Tortellini
Creamy Spinach Sauce 26.25

Pan-Seared New Zealand Scampi over Chanterelle Arugula Risotto 25.50

Sautéed Deep Sea Scallops with Chef's Asian Sauce
Chinese Broccoli 26.75

Pan-Seared Foie Gras with White Port Wine Sauce
Plum Compote 31.50

Fish Main Courses

Grilled Pacific Wild Salmon on Devonshire Cream Spinach
White Vermouth Beurre Blanc 49.75

Pan-Seared Miso Marinated Fillet of BC Black Cod
Ginger White Wine Sauce
Chinese Broccoli, Roasted Fingerling Potatoes 54.00

Grilled Fillet of Ahí Tuna with Saffron Beurre Blanc
Vulcan Black Lentil Ragoût, Baby Potatoes 54.00

Sautéed Atlantic Lobster in Chardonnay Beurre Blanc
Home-made Tagliatelle with Carrot and Zucchini 59.00

Meats

Roasted Alberta Free-Range Chicken Breast Suprême
Chanterelle Risotto
Rosemary Chicken Jus 45.00

Alberta Rabbit
Braised Leg on Caponata and Tenderloin on Rabbit Jus
served with Soft Polenta 51.50

Emincé of Veal Tenderloin "Zürich Style"
Rösti Potato 45.00

Medallions of Milk-Fed Québec Veal Tenderloin
Home-made Spinach Pappardelle
Creamy Morel Sauce 52.00

Emincé of Beef Tenderloin "Stroganoff"
Home-made Egg Tagliatelle 45.00

Alberta Range-Fed Angus Beef Tenderloin
Sautéed Truffle Gnocchi, Sauce Bordelaise 54.00

8 oz. New York Striploin of Alberta "Brant Lake" Wagyu Beef
Pomme Pont-Neuf
Creamy Green Peppercorn Sauce 89.50

Châteaubriand of Alberta Range-Fed Angus Beef
Sauce Béarnaise and Sauce Bordelaise
Market vegetables and Roasted Potatoes, For 2 Persons 119.00

Alberta Range-Fed Bison Tenderloin
Topped with Drambuie Honey Butter
Marsala Jus, Pomme Fondante 62.00

Roasted Alberta "Driview Farms" Rack of Lamb with Herb Crust
on Ragoût of Grilled Zucchini, Eggplant, Cherry Heirloom Tomato and Chick Pea
Lamb Jus with Thyme 57.00

Whole Roasted Northwest Territories Caribou Striploin
Schupfnoodles, Creamy Savoy Cabbage
Saskatoon Berry Cream Sauce 57.00