

Cold Appetizers

Terrine or Pâté du Jour 21.00

Tartar of Ahí Tuna on Avocado in Ginger Marinade 26.50

Trio of Salmon:

Balik, Asian Marinated and Lime, Ginger Marinated
Asian Mustard with Crème Fraîche 26.50

Tartar of Alberta Range Fed Angus Beef Tenderloin
Wasabi Remoulade 26.50

Torchon of Québec "Rougie" Foie Gras
served with Dried Fruit Bread, Apple Cider Glacé 29.50

Soups

Soup du Jour 16.00

Purée Red Beet Soup with whipped Coconut Cream 24.00

Cream of Chardonnay with Paprika-Cheese Croûtons 24.00

Bisque of Atlantic Lobster with Diced Lobster 25.00

Salads

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing 17.00

Winter Salad Bouquet with Honey Thyme Vinaigrette
Asparagus, Colourful Beets, Red Belgium Endives, Cherry Tomatoes, Cranberries 23.50

Alberta Heirloom Tomatoes with Buffalo Mozzarella
Peppery Olive Oil and Aged Balsamic 23.00

Asparagus Salad on Colourful Leafs
Parma Ham, Pumpkin Seed Oil Dressing 23.50

Hot Appetizers

Home-made Potato Gnocchi with Red Wine Braised Wagyu Short Rib 28.00

Home-made Cheese Tortellini
Assorted Mushrooms in Creamy Sauce 27.50

Sautéed Deep Sea Scallops with Chef's Asian Sauce
Chinese Broccoli 28.00

Atlantic Lobster Risotto with Salsify 29.50

Baked Mille-Feuille with Eggplant, Tomato and Cheese
Basil Pesto, Winter Greens and Sherry Vinaigrette 28.00

Pan-Seared Québec "Rougie" Foie Gras
White Port Wine poached Apples, Celery Purée 33.00

Fish Main Courses

Grilled Fillet of Fresh BC Wild Salmon
on Ragoût of Cherry Tomatoes, Spinach and Japanese Mushrooms
White Vermouth Beurre Blanc, Baby Yukon Gold Potatoes 52.00

Grilled Ahí Tuna with Sweet Potato Purée and Spinach
Creamy Champagne Sauce with Tarragon 56.00

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

Sautéed Atlantic Lobster
in Red Thai Curry Infused Lemongrass Coconut Sauce
Spaghetti Squash and Home-made Fettuccini 65.00

Meats

Roasted Alberta "Valley Ridge Farms" Free-Range Chicken Breast

Thyme Chicken Jus
Gnocchi with Chanterelles 48.50

Pan-Seared "Rougie" Duck Breast

Marsala Duck Jus
Red Cabbage, Pizokel 48.50

Emincé of Veal Tenderloin "Zürich Style"

Rösti Potato 46.00

Medallions of Milk-Fed Québec Veal Tenderloin

Creamy Morel Sauce
Home-made Spinach Pappardelle 54.00

Emincé of Beef Tenderloin "Stroganoff"

Home-made Egg Tagliatelle 46.00

Alberta Range-Fed Angus Beef Tenderloin

Port Wine Sauce, Yukon Gold Mashed Potatoes with Truffle Shavings 56.00

8 oz. New York Striploin of Alberta "Brant Lake" Wagyu Beef

Creamy Green Peppercorn Sauce, Pommes Croquettes 89.50

Châteaubriand of Alberta Range-Fed Angus Beef

Sauce Béarnaise and Port Wine Sauce
Market Vegetables and Roasted Potatoes, For 2 Persons 124.00

Alberta Range-Fed Bison Tenderloin

topped with Drambuie Honey Butter, Marsala Jus
Creamy Potatoes 63.00

Roasted Alberta "Driview Farms" Rack of Lamb with Herb Crust

Lamb Jus with Rosemary
Tomato, Spinach and Barley Risotto 59.00

Whole Roasted Northwest Territories Caribou Striploin

Saskatoon Berry Cream Sauce
Creamy Savoy Cabbage, Schupfnoodles 59.00