

Cold Appetizers

Terrine or Pâté du Jour 24.00

Tartar of Ahi Tuna on Avocado in Ginger Marinade 26.50

Wild BC King Salmon Sashimi with Granny Smith Apple Carpaccio
Assorted Lobster Mushrooms, Salmon Roe 27.50

Tartar of Alberta Range Fed Bison Tenderloin
with Honey Mustard Coulis, Caper Berries 27.50

Terrine of Québec "Rougie" Foie Gras
served with Apple, Pear and Chestnut Compote 29.50

Soups

Soup du Jour 16.50

Cream of Hokkaido Squash 19.50

Soup of Red Beet with Horseradish Garnish 22.50

Bisque of Atlantic Lobster with Diced Lobster 25.00

Salads

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing 18.50

Winter Salad Bouquet with Pomegranate Vinaigrette
Roasted Chestnuts and Hokkaido Squash 24.00

Spinach Salad with warm Lentils, Celery Root, Almonds and Pear
Pumpkin Oil Red Wine Vinegar Dressing 24.00

Alberta Heirloom Tomatoes with Buffalo Mozzarella
Peppery Olive Oil and Aged Balsamic 24.00

Hot Appetizers

Home-made Mushroom Ravioli

topped with Porcini Mushrooms and Truffle Cream 29.50

Baked Vanilla Goat Cheese

with Arugula Salad, Pumpkin Seed Pesto
Grapes marinated in Port Wine 28.00

Sautéed Deep Sea Scallops with Chef's Asian Sauce

Chinese Broccoli 29.50

Red Wine Braised Alberta "Brant Lake" Wagyu Short Rib

with Home-made Pumpkin Gnocchi 28.50

Atlantic Lobster and Lemon Risotto with Green Peas 30.00

Pan-Seared Québec "Rougie" Foie Gras

Quince, Vanilla and Ginger Compote 34.00

Fish Main Courses

Grilled Fillet of Wild BC King Salmon

White Wine Beurre Blanc
Ragoût of Curry Lentils and Chickpeas 52.00

Fillet of Ahí Tuna Grilled "Rare"

Warm Lemon Oil
Carrot Ginger Purée, Edamame Beans, Quinoa 56.00

Miso Marinated Fillet of BC Black Cod

Ginger White Wine Sauce
Chinese Broccoli and Fingerling Potatoes 56.00

Sautéed Atlantic Lobster

Tarragon Beurre Blanc
sautéed Spinach, Saffron Pappardelle 65.00

Meats

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

Chicken Jus with Brown Butter

Sautéed Green Asparagus, Cherry Tomato Confit, Orzo Pasta with Chanterelles 49.50

Emincé of Veal Tenderloin "Zürich Style"

Spinach, Rösti Potato 48.50

Medallions of Milk-Fed Québec Veal Tenderloin

Creamy Morel Mushrooms Sauce

Sautéed Heirloom Carrots, Home-made Spinach Pappardelle 55.00

Veal Cheeks Braised in Coffee Red Wine Sauce

Mascarpone Polenta, Mixed Vegetables 52.50

Emincé of Beef Tenderloin "Stroganoff"

Spinach, Home-made Egg Tagliatelle 48.50

Alberta Range-Fed Angus Beef Tenderloin

Bordelaise Sauce

Green Beans, Roasted Garlic Mashed Potatoes 57.00

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

Creamy Green Peppercorn Sauce and Home-made Fennel Ketchup

Caramelized Onion Purée, Seared King Oyster Mushrooms, Pommes Pont Neuf 89.50

Châteaubriand of Alberta Range-Fed Angus Beef

Sauce Béarnaise and Bordelaise Sauce

Market Vegetables and Roasted Potatoes, For 2 Persons 126.00

Alberta Range-Fed Bison Tenderloin

topped with Drambuie Honey Butter, Madeira Sauce

Oven Roasted Root Vegetables glazed with Honey & Thyme, Pommes Pont Neuf 66.00

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

Lamb Jus with Rosemary

Caponata, Gnocchi Romaine 59.50

Whole Roasted Northwest Territories Caribou Striploin

Haskap Berry Game Jus

Roasted Brussels Sprouts, Honey Beer Barley Risotto 59.50