

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
Micro Green, Wasabi Coulis 26.50

Tartar of Alberta Range Fed Angus Beef Tenderloin
Watercress Salad, Wasabi Remoulade 26.50

Torchon of Québec "Rougie" Foie Gras
served with Micro Greens and Home-made Brioche
Sour Cherry Compote with Port Wine 29.50

Soups

Soup du Jour 16.00

Cold Spinach Soup with Fresh Herbs and Cherry Tomato Confit 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

Summer Salad Bouquet with White Balsamic Vinaigrette
Green and White Asparagus, Red Belgium Endives, Cherry Tomatoes,
Grapes and Seasonal Berries 23.50

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

Spinach Salad in Sherry Vinaigrette with Baked Brie and Cranberries 23.00

Hot Appetizers

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

Lobster and Mascarpone Tortellini
Creamy Spinach Sauce 28.00

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

Pan-Seared New Zealand Scampi over Chanterelle Arugula Risotto 28.00

Sautéed Half Atlantic Lobster
Roasted Shallots, Garlic Tarragon, Avocado and Cherry Tomatoes 33.00

Pan-Seared Québec "Rougie" Foie Gras
Maple Whisky Glazed Pearl Onions 33.00

Fish Main Courses

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

Pan-seared Fillet of Fresh BC Halibut
Creamy Lemongrass Sauce enhanced with Red Thai Curry, White and Red Quinoa 54.00

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

Sautéed Atlantic Lobster in Champagne Sauce
Home-made Lemon Tagliatelle with "Stirling Creamery" Butter poached Endive 65.00

Meats

Roasted Alberta Free-Range Chicken Breast Suprême
Rosemary Chicken Jus
Chanterelle Risotto 47.00

Pan-Seared "Rougie" Duck Breast
Marsala Duck Jus
Caponata, Pomme Croquette 48.00

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, Roasted Garlic Yukon Gold Mashed Potatoes 56.00

8 oz. New York Striploin of Alberta "Brant Lake" Wagyu Beef
Creamy Green Peppercorn Sauce,
Almond Crusted Black Trumpet Pomes 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
Pommes Fondantes 63.00

Roasted Alberta "Driview Farms" Rack of Lamb with Herb Crust
on Ragoût of White Beans, Artichokes, Arugula and Cherry Tomatoes
Lamb Jus with Rosemary 59.00

Whole Roasted Northwest Territories Caribou Striploin
Saskatoon Berry Cream Sauce
Schupfnoodles 59.00