

## Cold Appetizers

Terrine or Pâté du Jour 23.00

Tartar of Ahí Tuna on Avocado in Ginger Marinade 26.50

Carpaccio of Balík Salmon & Deep Sea Scallop  
Citrus Vinaigrette 27.50

Tartar of Alberta Range Fed Bison Tenderloin  
Fir Oil and Raw Milk Cream 27.50

Terrine of Québec "Rougie" Foie Gras  
served with Dried Cranberry Brioche, Sweet White Onion Purée  
Marinated Cranberries 29.50

## Soups

Soup du Jour 16.50

Cream of Hokkaido Squash with Sweetbreads  
Curry Popcorn 24.00

Potato Foam with Diced Potato and Truffle 29.00

Bisque of Atlantic Lobster with Diced Lobster 25.00

## Salads

Organic Butterleaf Lettuce Salad  
Mustard-Chive Dressing 18.00

Winter Salad Bouquet with Belgium Endives and Radicchio  
Orange Vinaigrette  
Poached Pear, Radishes and Colourful Beets 24.00

Frisée Salad with Honey Cranberry Dressing  
Prosciutto Ham, Blue Cheese, Apple and Macadamia Nuts 26.00

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

## Hot Appetizers

### Home-made Cheese Agnolotti

Creamy Mushroom Emulsion, Red Beet Purée 28.00

### Baked Vegetable Mille-Feuille

with Zucchini, Peppers, Eggplant and Buffalo Mozzarella  
Basil Pesto 28.00

### Sautéed Deep Sea Scallops with Chef's Asian Sauce

Roasted Leek Rondelles 29.50

### Red Wine Braised Wagyu Short Rib

with Home-made Potato Gnocchi 28.50

### Atlantic Lobster Risotto with Fennel 30.00

### Pan-Seared Québec "Rougie" Foie Gras

Plum Chutney, Roasted Parsnip Purée 34.00

## Fish Main Courses

### Grilled Fillet of BC Wild Salmon

on Ragoût of Assorted Mushrooms, Brussels Sprouts and Shallots  
Saffron Beurre Blanc, Baby Yukon Gold Potatoes 52.00

### Fillet of Ahi Tuna Grilled "Rare"

Escabeche Sauce

Zucchini, CousCous with Pink Peppercorns 56.00

### Miso Marinated Fillet of BC Black Cod Poached in Grapeseed Oil

Ginger White Wine Sauce

Salsify, Sweet Potato Purée 56.00

### Sautéed Atlantic Lobster

Lobster Coconut Sauce infused with Red Thai Curry  
Zucchini Strings and Home-made Tagliolini 65.00

## Meats

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

Thyme Chicken Jus

Parsnip, Porcini Mushroom Risotto 49.00

Emincé of Veal Tenderloin "Zürich Style"

Creamy Leek, Rösti Potato 47.50

Medallions of Milk-Fed Québec Veal Tenderloin

Creamy Morel Sauce

Braised Celery, Home-made Spinach Fettucini 54.50

Veal Cheeks Braised in Coffee Red Wine Sauce

Mascarpone Polenta, Winter Vegetables 52.50

Emincé of Beef Tenderloin "Stroganoff"

Creamy Leek, Home-made Egg Tagliatelle 47.50

Alberta Range-Fed Angus Beef Tenderloin

Port Wine Truffle Sauce

Oven Roasted Broccoli, Yukon Gold Mashed Potatoes 57.00

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

Creamy Green Peppercorn Sauce, Caramelized Pumpkin, Pommes Gratin 89.50

Châteaubriand of Alberta Range-Fed Angus Beef

Sauce Béarnaise and Port Wine Sauce

Market Vegetables and Roasted Potatoes, For 2 Persons 126.00

Alberta Range-Fed Bison Tenderloin

topped with Drambuie Honey Butter, Marsala Jus

Caramelized Heirloom Carrots, Creamy Potatoes 66.00

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

Lamb Jus with Rosemary

Bean Ragoût 59.50

Whole Roasted Northwest Territories Caribou Striploin

Yukon Jack Sauce

Savoy Cabbage, Spätzle 59.50