

Cold Appetizers

Terrine or Pâté du Jour 24.00

Tartar of Ahi Tuna on Avocado in Ginger Marinade 26.50

Carpaccio of Balik Salmon & Deep Sea Scallop
Citrus Vinaigrette 27.50

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

Grated and Terrine of Québec "Rougie" Foie Gras
served with Raspberry and Onion Panna Cotta
Granny Smith Apple and Raisin Chutney 29.50

Soups

Soup du Jour 16.50

Cream of Riesling with Grapes 24.00

Bisque of Atlantic Lobster with Diced Lobster 25.00

Vichyssoise with King Crab 27.00

Salads

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing 18.00

Summer Salad Bouquet with Baby leaves
Passion Fruit Dressing

Feta Cheese, Mango, Avocado, Cherry Tomatoes, Peppers and Cilantro 24.00

Spinach Salad and Orange Dressing
topped with Onsen Egg Yolk 24.00

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

Hot Appetizers

Home-made Mushroom Ravioli

topped with Truffle Espuma and Porcini Mushrooms 29.50

Baked Vegetable Mille-Feuille

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

Sautéed Deep Sea Scallops with Chef's Asian Sauce

Chinese Broccoli 29.50

Red Wine Braised Wagyu Short Rib

with Home-made Potato Gnocchi 28.50

Atlantic Lobster and Lemon Risotto with Green Peas 30.00

Pan-Seared Québec "Rougie" Foie Gras

Okanagan Peach Coulis, Cauliflower Purée 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 Wild Pacific Halibut

White Wine Sauce

Fregola Sarda with Green Asparagus and Snowpeas 54.00

Fillet of Ahí Tuna Grilled "Rare"

Escabeche Sauce

Grilled Zucchini, CousCous with Lemongrass 56.00

Miso Marinated Fillet of BC Black Cod

Ginger White Wine Sauce

Chinese Broccoli and Fingerling Potatoes 56.00

Sautéed Atlantic Lobster

Lime Lobster Sauce

Zucchini Strings and Home-made Tagliolini 65.00

Meats

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

Thyme Chicken Jus

Grilled Zucchini and Cream of Corn 49.50

Emincé of Veal Tenderloin "Zürich Style"

Swiss Chard, Rösti Potato 48.00

Medallions of Milk-Fed Québec Veal Tenderloin

Creamy Morel Mushrooms Sauce

Sautéed Kohlrabi, Home-made Spinach Pappardelle 54.50

Veal Cheeks Braised in Coffee Red Wine Sauce

Mascarpone Polenta, Mixed Vegetables 52.50

Emincé of Beef Tenderloin "Stroganoff"

Swiss Chard, Home-made Egg Tagliatelle 48.00

Alberta Range-Fed Angus Beef Tenderloin

Port Wine Sauce

Oven Roasted Cauliflower, Potato Croquettes 57.00

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

Creamy Green Peppercorn Sauce

Smoked and Maple Glazed Peppers, Double Baked Potato 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

Asparagus Ragout, Roasted Fingerling Potatoes 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

Cherry Game Sauce

Medley of Lobster Mushrooms and Edamame Beans, Schupfnoodles 59.50