

A TASTE FOR TWO

Shared Small Plate / Two Entrée Choices / Shared Dessert \$99 / Couple

Please ask your server for wine pairing suggestions

STARTER

PAPAS CHORREADAS

Crispy Smashed Baby Potatoes | Smoked Paprika Sauce | Gem Tomato | Feta | Pickled Red Onion (GF)

BISON MEATBALLS

Sugo Braised | Grana Snow | Grilled Bread

CORDO TRUFFLE FRIESParmesan Snow | Truffled Aioli | Gremolata (GF, Veg)

BABA GHANOUSH

Roasted Eggplant | Tahini | Gremolata | Crispy Chickpeas | Feta | Grilled Flatbread | House Cracker

CRISPY CHICKEN

Buttermilk Marinated | House Pickles | Hot Canadian Maple

PORK BELLY

Asian Marinated | Kimchi | Radish | Everything Seasoning

<u>ENTRÉE</u>

STEAK N' POTATOES

Marinated Beef Tenderloin | Rich Red Wine Peppercorn Gravy | Confit Fingerlings | Broccolini | Roasted Carrots

CHICKEN CASSOULET

Chicken Confit | French Pork & Bean Stew | Fresh Herbs

STEELHEAD

BC Steelhead | Red Thai Curry Broth | Lime Crema | Black Rice | Sesame Bok Choy (GF)

VEAL SCALLOPINI

Tagliatelle | Cream Reduction | Bacon Lardons | English Peas | Spinach

PRIME RIB OF BEEF

10 oz. AAA Canadian | Yorkshire Pudding | Creamy Pomme Purée | Roasted Vegetables | Au Jus Supplement Charge \$10 each* *Available Saturday Evenings Only*

DESSERT

APPLE GALETTE

All Butter Puff Pastry | Caramelized Apples | House-made Vanilla Ice Cream

DOUBLE FUDGE BROWNIE

Caramel Sauce | Devonshire Cream

MACARONS

Hand-Made Locally (3) (N)

We politely decline all requests to modify menu items