

MAINS

DINNER FEATURE **MP**

BUTCHER'S CUT **MP**

Rosti Potato, Baby Carrots, Red Wine Reduction

VEGETABLE + WHITE BEAN TERRINE **29**

Sprouted Lentil Channa Cake, Vegetable Sauté, Acadian Seaweed Salad + Spicy Korean BBQ Sauce

SEARED MAHI-MAHI **39**

Polenta Fries w Celeriac + Anise Remoulade, Fennel Frond Chimichurri + Almond Ajo Blanco

DUCK CONFIT **29**

Smoked Onion Tart w Garlicky Wilted Kale, Pickled Saskatoon Berries + Soubise Sauce

FILBERT CRUSTED CATFISH **38**

Mediterranean Style Warm Pickled Potato + Broccoli Salad, Mustard Cream

KIMCHI CHICKEN BREAST **29**

Vegetable + Quinoa Cake w Feta, Sundried Tomato + Lemon + Garlic Vinaigrette

SLOW ROASTED KURABUTA PORK LOIN **39**

Served Medium w Ube Gnocchi, Apple + Chickpea Puree, Haskap + Brown Butter Vinaigrette

TOGARASHI SEARED YELLOWFIN TUNA **38**

Fennel Seed + Preserved Lemon Spätzle, Sweet Peas + Cioppino Sauce

STEAK FRITES **29**

Grilled Flat Iron Steak w Garlic + Herb Fries, Red Wine Reduction

DESSERTS

CRÈME BRÛLÉE **14**

Lavender Shortbread

CHOCOLATE + CARAMEL MOUSSE **14**

Vanilla Cream + Flaked Salt

CHOCOLATE ESPRESSO PATE **14**

Whipped White Chocolate

VEGAN ORANGE + ALMOND CAKE **12**

Whipped Coconut, Preserved Berries

BASQUE STYLE CHEESECAKE **14**

Prairie Cherry Glaze

on the SIDE

FRESH BAKED FOCACCIA **7**

Balsamic + Olive Oil

ROASTED MUSHROOMS **11**

Bacon, Balsamic, Preserved Lemon + Fresh Herbs

GRILLED MARINATED CHICKEN BREAST **12**

GARLIC PRAWNS **12.5**

Spicy or Not (**5 PRAWNS**)

Special Thanks To

SLATE FINE ART GALLERY

For their inspiring installation on our walls.