

# DINNER

## EVERY DAY CLASSICS

### HOT AND COLD APPETIZERS

|   |    |
|---|----|
| SOUP OF THE DAY<br>Prepared according to the Chef's inspiration                       | 10 |
| CHICKEN MATZAH BALL SOUP<br>Pulled Chicken, Kreplach, Egg Noodles                     | 12 |
| FRENCH ONION SOUP<br>Gratinéed Gruyère and Parmesan Crouton                           | 12 |
| ARUGULA & BOSCH PEAR SALAD<br>Parmigiano Reggiano, Lemon Grapeseed Dressing           | 12 |
| MARKET LEAVES<br>Lemon Vincotto Vinaigrette   | 9  |
| SMOKED SALMON<br>Sliced Lemon, Capers, Pickled Red Onion,<br>Chopped Egg, Potato Chip | 15 |
| SAUTÉED CRAB CAKES<br>Avocado Salsa, Aged Balsamic Reduction,<br>Microgreens          | 17 |

### CARBS AND ENTRÉE SALAD

|   |    |
|---|----|
| SEAFOOD RISOTTO<br>Lobster, Shrimp, Seasonal Mushrooms,<br>Asparagus, Parmigiano Reggiano             | 32 |
| TODAY'S PASTA<br>Prepared according to Chef's inspiration   | 17 |
| GRILLED SEAFOOD SALAD<br>Shrimp, Salmon & Scallop,<br>Niçoise Style Salad, Red Wine Dijon Vinaigrette | 25 |

### ENTRÉE

|   |    |
|---|----|
| HALIBUT & SCALLOPS<br>Pan Seared, Lobster Mashed Potatoes,<br>Preserved Lemon & Caper Sauce,<br>Warm Baby Beets & Arugula | 30 |
| ROASTED RACK OF LAMB<br>Vanilla Scented Fig & Port Sauce,<br>Celery Root & Potato Hash, Autumn Vegetables                 | 37 |
| GRILLED 8 OZ ANGUS FILET MIGNON<br>Merlot Demi Glace, Gorgonzola Gnocchi,<br>Sautéed Spinach, Portobello Mushroom         | 38 |
| GRILLED 12 OZ ANGUS NY STEAK<br>Tarragon Butter, Hand Cut Yukon Gold Fries,<br>Steamed Asparagus                          | 38 |

## FALL INSPIRED FARE

### HOT AND COLD APPETIZERS

|   |    |
|---|----|
| ROASTED BEETROOT SALAD<br>Mache Lettuce, Chard, Toasted Pistachio,<br>Salt Spring Island Goat Cheese, Vincotto Drizzle      | 11 |
| BELGIAN ENDIVE & BLACK WALNUT<br>Sliced Apple, Roasted Grape Vinaigrette,<br>Sweet Potato Crisps, Ciel De Charlevoix Cheese | 12 |
| SUMAC CRUSTED SCALLOPS<br>Grilled Fennel, Fresh Citrus Emulsion   | 15 |
| QUEBEC FOIE GRAS AND FRENCH TOAST<br>Pan Seared, Saskatoon Berry Preserves,<br>Citrus Zest                                  | 21 |
| CURRIED CAULIFLOWER SPRING ROLL<br>Spiced Yoghurt, Sweet and Sour Mango Drizzle   | 10 |
| PUMPKIN, ASIAGO & BACON FRITTERS<br>Chipotle Aioli, Fresh Apple and Celery Slaw   | 10 |

### CARBS AND VEGETARIAN

|   |    |
|---|----|
| LOBSTER RAVIOLO<br>Crustacean Sauce, Torn Fine Herbs,<br>Lemon Crème Fraîche                                  | 17 |
| GNOCCHI<br>Oyster Mushrooms & Squash with Simmered<br>Mushroom Stock, Toasted Pine Nuts, Spinach              | 16 |
| ARTICHOKE & PORTABELLO RAVIOLI<br>Buffalo Mozzarella, Stewed Baby Tomato Sauce,<br>Spiced Olives, Fresh Herbs | 19 |

### ENTRÉE

|   |    |
|---|----|
| GRILLED SALMON FILLET<br>Fresh Shaved Horseradish Mashed Potato<br>Apple & Celery Slaw, Emulsified Cider Vinaigrette              | 24 |
| BLACK SEA BASS<br>Pan Roasted with Caper, Olive & Parsley Vinaigrette,<br>Creamy Polenta, Herb Roasted Tomato, Sautéed<br>Spinach | 27 |
| FISH OF THE DAY<br>Prepared according to the Chef's inspiration   | 25 |
| CHANTECLAIRE BALLOTINE<br>Marsala Natural Jus, Sautéed Fingerling Potatoes<br>Hubbard Squash & Swiss Chard                        | 24 |
| BRAISED OSSO BUCCO<br>Creamy Polenta, Root Vegetables,<br>Natural Jus & Crisp Sage Leaves   | 26 |

EXECUTIVE CHEF  
JOAN MONFAREDI

CHEF DE PARTIE  
NICHOLAS SWARD