

APPETIZERS

Roasted Golden Beetroot & Goat Cheese Salad

*Daniels Tender House Cut Leaves,
Honey Dijon Vinaigrette.*

\$11

Pavé of Quebec Foie Gras

*Seasonal Fruit Compote,
Spiced Red Wine Reduction.*

\$21

Hand Rolled Potato & Herb Gnocchi

*Duck Confit , Gorgonzola Cream, Red Wine Poached Pears,
& Sage Oil Drizzle.*

\$15

ENTRÉES

Pan Seared Atlantic Salmon

*Herb Purée, Bok Choy, Wild Mushrooms,
& Chive Infused White Wine Cream Sauce.*

\$24

Nova Scotia Lobster Risotto

*Parmesan Infused Arborio Rice, Dried Cherry Tomatoes, Baby Spinach
& English Peas.*

\$26

Roasted Rack of Wild Boar

*Dried Fruit Bread Pudding, Whipped Yukon Gold Potatoes,
& Cabernet Jus.*

\$32

Pan Crisped Breast of Magret Duck

*Butternut Squash Purée, Roasted Root Vegetables,
& Sage Cream.*

\$34

Grilled Tenderloin of AAA Beef

*Creamed Spinach, House Cut Yukon Frites,
& a Balsamic Scented Onion Chutney.*

\$36