

appetizers

Potato and Leek Soup	9	Fontina cheese, Confit Fennel Arancini	15
cold smoked Albacore Tuna, extra virgin olive oil, haystack potatoes		roasted red pepper relish	
Hearts of Romaine salad	12	Seared Jumbo Scallops	18
lemon pepper dressing, mie de pain cracker		watercress-shaved fennel salad, sunchoke chips, sherry brown butter vinaigrette	
Porcini Crusted Bison Carpaccio	14	Confit of Duck Leg	16
grain mustard aioli, arugula rustica, shaved parmesan		double smoked bacon, lentils du puy, frisee, red wine demi glace	

pastas and entrees

House Made Gnocchi	24	West Coast Sockeye Salmon	32
hand rolled potato dumplings, pomodoro sauce, shaved parmesan		pan seared with crispy skin and served with an heirloom tomato caper relish	
Pasta al Pescatore	24	AAA Alberta Beef Tenderloin	38
black tiger prawns, jumbo scallops, anchovies, white wine, tomato, basil, oregano, tagliatelle egg noodle		garlic and herb rubbed, wild mushroom demi glace	
Pasta al Fungo	23	Alberta Rack of Lamb	42
bc wild and cultivated mushrooms, sage and thyme cream sauce, shaved parmesan, fusilli Noodle		mustard crusted, red wine demi glace	
		Enjoy chefs custom five course family style feast for 80 dollars per person	

All entrees are served with chef's potatoes and seasonal vegetables

desserts

Creme Brulee	9	Chocolate tart	10	Trio of Sorbet or Gelato	8
vanilla bean, lime, biscotti cookie,		frangelico ganache, chantilly cream, chocolate gelato, wild berries		served with chantilly cream and wild berries	
				Ask what's new today	

dinner MENU