



Date Night Table d'hôte Monday thru Thursday - \$129 Per Couple

Select an item from each Course and a bottle of wine from our Sommelier's Selected List

* Substitute a bottle of wine from our Extended Wine List
and receive a \$29 credit towards your wine selection

Three Course Dinner without Wine Selection - \$48 per person

TO START

SOUP OF THE DAY

market inspired, chef made

RUSTICA SALAD

mixed greens, baby kale, foraged mushrooms done 3 ways with Dijon and herb vinaigrette

PRAWNS DIABLO

grilled chili prawns, dueling tomatoes with horseradish, cilantro and creme fraiche

MAIN COURSE

All entrees are served with a community bowl of vegetables

PETIT FILET

5 oz Canadian prime beef with veal demi-glaze, roasted potatoes

SALMON

*6oz salmon filet poached in cider broth, Dijon mustard pearl glaze
with barley and herb risotto*

CHICKEN

chipotle grilled chicken supreme with almond brown butter, creamy polenta and romesco sauce

BEET STRUDEL

honey roasted golden beets, quinoa and goat cheese wrapped in phyllo pastry

TO FINISH

CHEESECAKE

kahlua and coffee cheesecake on lady finger crust with espresso chantilly cream

LEMON TART

lemon curd on short crust with burnt Italian meringue & raspberry sorbetto
