

TABLE NINETEEN

WINTER 3-COURSE PRIX FIXE MENU \$45 per person

first course

CHOOSE ONE

PRAWN WONTON SOUP wild prawn, coconut-thai curry broth, pickled red onion, cilantro, crispy chicken skin

MAPLE + APPLE GLAZED PORK BELLY pumpkin spiced purée, honey crisp, kale **GF**

MUSHROOM + SOURDOUGH CRISP mushroom-cashew pâté, king oyster, chives, salsa verde **VE**

CAESAR SALAD romaine, roasted garlic-anchovy dressing, grana padano, sourdough croutons, chimichurri cream

GOATS CHEESE ESPUMA + CUCUMBER SALAD roasted pistachio, chive oil, aged balsamic, yuzu pearls **V GF**

second course

CHOOSE ONE

PAN SEARED BROME LAKE DUCK BREAST currant reduction, savoy cabbage, yam purée, crispy kale, hazelnut **GF**

ROASTED CHICKEN BREAST roasted beetroot, beetroot purée, ricotta stuffed butternut squash, pumpkin seeds **GF**

PAN SEARED STEELHEAD young potatoes, puttanesca sauce, charred broccolini **GF**

SMOKED TEMPEH + CREAMY POLENTA roasted beets, salsa verde, gremolata **GF VE**

LAMB PAPPARDELLE braised lamb shoulder ragout, blue cheese, parsley

6oz FLAT IRON (+5) yam purée, king oyster mushroom, port wine demi glace **GF**

14oz AAA RIBEYE (+39) yam purée, king oyster mushroom, port wine demi glace **GF**

third course

CHOOSE ONE

RASPBERRY CROFFLE

vanilla ice cream, pink pepper, mint

GIANDUJA + YUZU

praline noisette crunch, espresso gelato

PEANUT BUTTER BLONDIE

strawberry jam + sorbet, meringue, caramelized onion, caramelized peanuts **VE**

TÊTE DE MOINE CHEESE

curried honey crisp apple, pickled red onion, roasted hazelnuts **GF**

CHOCOLATES

3 pieces, assorted flavours (additional +3.5 per piece)

SORBET

vegan sorbet from our friends at Lucia Gelato **VE**

sides

HOUSE BAKED BREAD SELECTION 9

sourdough, focaccia, vegan brioche, sundried tomato **V**

PARMESAN FRIES 7

garlic, rosemary, sea salt

TRUFFLE MASHED POTATOES 9

crispy onion, scallions **GF**

CRISPY BRUSSELS SPROUTS 9

maple + apple glazed **GF DF**

CHARRED BROCCOLINI 9

roasted almonds **GF DF**

ROASTED KING OYSTER MUSHROOMS 9

salsa verde **GF**

GRILLED WILD PRAWNS 12

3pc, garlic, parsley

We proudly use local + Canadian product, as available. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. Prices subject to applicable taxes and gratuity (18% gratuity added for groups of 6 and larger). We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN **GF** = GLUTEN FRIENDLY **DF** = DAIRY FREE **V** = VEGETARIAN

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