

# PRIX FIXE

\$56

## STARTERS

Choose one

Soup of the Moment

Beet + Goat Salad

*kale + burnt goat cheese + lemon*

## MAINS

Choose one

CAB Flat Iron 5oz

*potato terrine + roasted carrots + cabbage purée*

*+ wild mushroom cappuccino sauce*

Organic King Salmon

*creamed spinach + sabayon*

*+ hand cut pappardelle + heirloom tomato*

Chicken Supreme

*brined + smoked cheese polenta + wilted greens*

*+ caramelized rooftop honey jus*

Signature Potato Gnocchi

*Manitoba mushroom bolognaise + herbed gnocchi + confit garlic*

## DESSERT

Crème Brûlée of the Week

# VG

Restaurant

*If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*