



Appetizers

Soup of the day /cup	8 / 5
House salad with fresh vegetables & croutons - today's vinaigrette or creamy dressing	9 / 5
Country style duck pâté with spiced rhubarb & apple chutney with brioche toasts on garden arugula	10
Breaded chèvre on grilled Provençale vegetables with first cold press canola oil, house balsamic & fig reduction	11
Oysters, please ask your server for tonight's selection	mp
Fromages – 3 perfect artisanal Canadian & imported cheese with fresh fruit, roasted nuts & a Souleio preserve	12



Main Courses

Spinach & mango moru with garden Indian mustard & fresh ginger, with fried organic lentil vadai, hot cilantro drizzle	22
Pork medallions with sweet potato pavé, braised local green onions & carrot chipotle nage	26
Duck confit served with green asparagus barigoule & rosemary infused organic soft polenta	28
Saskatchewan organic lamb, please ask your server for tonight's featured cut	mp
Pan fried Ocean wise fish & seafood platter with a tian of seasonal vegetables, new potatoes, fried capers, garden herb & sun dried tomato sauce	24

All our prices are subject to 5% GST and 10% LCT on alcohol. For tables over 8, a 15% gratuity may be added to your bill.