



## A La Carte Menu

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### Amuse Bouche

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roasted beet • goat cheese & arugula mousse • balsamic pearls

house made sweet potato crisp • smokey pork belly • parsnip puree • apple gel

mushroom arancini • maple bacon aioli

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### Starter

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celeriac and parsnip soup • truffle • kale

greens • champagne citrus vinaigrette • camembert • fennel • candied pecan • blueberry

sesame yellowfin tuna • radicchio • mango avocado salsa

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### Entrée

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beef wellington • whipped potato • roast root vegetable • demi glace

stuffed chicken supreme • fennel • shinkenspeck • root vegetable • mont d'or potato  
• camembert

braised beef short-rib • crispy polenta • roasted root vegetables • demi glace (GF option)

pan seared pacific cod • honey glazed carrots • curried cauliflower • quinoa fritter •  
tomatillo pepper salsa (GF)

bean and vegetable masala • corn fried tofu • cilantro yogurt • basmati pilaf (GF • V)

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### Dessert

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Pumpkin cheesecake • oatmeal rye crust • mulled wine reduction

blackberry panna cotta • ginger candy • white chocolate ganache (GF)

apple pear crisp • QB gelato (GF)