

# FOOD LIST

Updated November 18, 2016

## CHEESE & CHARCUTERIE

create your own board - make selections below  
served with baguette, housemade crackers, compote  
(sub care bakery gluten-free bread \$3)

### SOFT CHEESES

	\$	QTY
LE RUSTIQUE · France · cow milk-creamy, dreamy	8.1	
CENDRILLON · Quebec · goat milk-ash covered	10.75	
BRILLAT SAVARIN · France · cow milk-nuts, truffle notes	9.55	

### MEDIUM & SEMI-SOFT CHEESES

	\$	QTY
FAIRWINDS CAERPHILLY · Alberta · goat milk-smooth	8.75	
ILE-AUX-GRUES 4YR CHEDDAR · Quebec · raw cow milk-nutty	8.15	
MORBIER · France · raw cow milk-ash layer, citrus, tangy	8.3	

### HARD CHEESES

	\$	QTY
SYLVAN STAR AGED GOUDA · Alberta · cow milk-locally made	7.25	
PIAVE · Italy · cow milk-crystalline, dense, flaky	8.8	
KOOTENAY NOSTRALA · BC · raw cow milk-earthy	8.3	

### BLUE CHEESES

	\$	QTY
FOURME D'AMBERT · France · cow milk-savory, tangy, sharp	7.55	
SHROPSHIRE · Britain · cow milk-between stilton & cheshire	7.95	
BLEU ERMITE · Quebec · cow milk-classic, made by monks	7.45	

### CHARCUTERIE

	\$	QTY
DUCK HAM · sweet, salty, hints of bacon	9.8	
PROSCIUTTO · Italian dry cured ham	7.9	
4 x SMOKED BEEF SAUSAGE · smokey, meaty	8.4	
BRESAOLA · savoury, slightly bitter, tangy	7.95	
DUCK LIVER MOUSSE · light yet opulent	9.25	
LONZINO · fennel, chili	7.85	
PORK TERRINE · herbs, mustard, unctuous	9.1	
PORCHETTA · salty, slightly smokey, rosemary	7.85	
FOIE GRAS TORCHON · rich, buttery, smooth	14.9	

### CHEF'S CHOICE

put your trust in us ... let the chef create a board for you

	\$	QTY
meat + cheese - selection of three	23	
meat + cheese - selection of five	37	

the health board insists we remind you of  
the potential risks of consuming raw meat-  
we serve raw meat and it's delicious!

## HOUSE FEATURES

	\$	QTY
WARM DELICATA SQUASH avonlea cheddar, pomegranate, honey	14	
PAN SEARED POLENTA stewed tomatoes, basil, ricotta, pine nuts	17	
MUSHROOM AGNOLOTTI DAL PLIN crispy shallots, pesto, schmaltz	19	
CRSIPY SKIN RAINBOW TROUT garlic, potatoes, brown butter, pickled fennel	18	
ROASTED BROME LAKE DUCK BREAST quince jelly, toasted baguette	21	

## THE STAPLES

MARINATED TURKISH OLIVES	6.5	
HOUSE PICKLED VEGETABLES	7.5	
HOUSEMADE POTATO CHIPS caramelized onion dip	7	
DEVILED EGGS smoked paprika	6	
OLIVE TAPENADE crostini, grana padano	7.5	
GRILLED ZUCCHINI & GRAVALAX crostini	7.5	
MEDJOOOL DATE prosciutto, almond, maple glaze, smoked salt	3	
EAST / WEST COAST OYSTERS mignonette, horseradish (min. 6/order)	3.5	
COCONUT-CURRIED LENTIL DIP olive oil, spiced raita, flatbread	16.5	
BRUSSELS SPROUTS hickory smoked salt, almonds, maple syrup	15.5	
BEEF CARPACCIO horseradish aioli, arugula, capers, parmesan	18	
TRUFFLE CHEESE FONDUE toasted baguette, maldon salt	16	
CREPE-WRAPPED BAKED BRIE apricots, pumpkin seeds, truffle honey	16.75	
BRAISED BEEF BRISKET chocolate espresso sauce, fingerling potatoes	18.5	
OLIVE OIL FLATBREAD prosciutto, fior di latte, arugula, basil pesto	17.5	
LEMON & MASCARPONE RAVIOLI green peas, butter sauce	16.5	

## SWEET FINISHES

FEATURE - LEMON CAKE cream cheese icing	9	
VANILLA BEAN CRÈME BRULEE fresh fruit	9	
UNBAKED BASIL CHEESECAKE pine nut shortbread, balsamic	11	
DARK CHOCOLATE TRUFFLES caramel, maldon salt	10	