

# Dinner

## Snacks

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CHEESY POOFS	4	SMOKED ALMONDS	4
BEEF JERKY	5	MARINATED OLIVES	4

## Appetizers

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<b>GARLIC BALLOON</b>	16	<b>BEET SALAD</b>	15
Mozzarella stuffed with garlic cream with basil oil, side of marinated tomatoes, crusty bread		Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts	
<b>CHARCUTERIE BOARD (2-3)</b>	30	<b>WEDGE SALAD</b>	12   16
A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough		Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble	
<b>CHICKEN 65</b>	15	<b>SCALLOPS</b>	19
Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli		Seared scallops with parsnip puree, fresh grapefruit, toasted walnuts topped with burnt scallion aioli & kale chips	
<b>BRIE SPRINGROLLS</b>	15	<b>BRUSSEL SPROUTS</b>	16
Four springrolls stuffed with double cream brie with a apple slaw & red pepper jam		Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions	
<b>ARANCINI</b>	16	<b>TORTELLINI</b>	17
Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli		House pasta stuffed with creamy roasted squash with brown butter sour cream, apple vinegar & spiced pepitas	

## Mains

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<b>DUCK</b>	36	<b>BRAISED BEEF</b>	34
Roasted duck breast with braised red cabbage with a cherry gel & chamomile jus with red fife spaetzli topped with a brown butter sour cream		Braised boneless beef shank on a bed of potato puree with organic carrots, crispy onions, braised lardons & cippolini petals with a red wine demi	
<b>TROUT</b>	36	<b>CHICKEN</b>	34
Crystal Rill Farm's trout pan seared and served with squash gnocchi roasted root vegetables with a saffron sauce, black garlic & vegetable chips		Pan roasted chicken supreme with cannelloni stuffed with confit chicken & morels with braised leeks & a morel mushroom cream sauce	
<b>ELK</b>	36	<b>FLAT IRON STEAK</b>	38
Smoked & slowly braised brisket with potato rosti, roasted and pureed parsnips & grape chutney with a juniper red wine demi glaze		Chargrilled 8 oz AAA Alberta flat iron topped with chimichurri with butter seared baby potatoes & grilled broccoli with romesco sauce	

<b>GNOCCHI</b>	33
Hand rolled squash gnocchi pan fried with a winter vegetable medley topped with Vital Greens gouda foam & herb panko	
<b>Add braised ham +5</b>	