



Dine Around Menu 2022

3 Course Menu \$40- plus Tax & Gratuity

Choice of Appetizer

Portuguese Red Bean Chorizo Soup

Hearty smoked paprika broth with red beans, chorizo, potato and kale served with garlic grilled baguette

or

Pork Belly

Anise and spice braised pork belly served with sesame miso salad, sweet and sour apple compote, sesame peanut dust

or

Jamaican Sweet Potato Patty

Golden fried pastry filled with curried sweet potato, onions, and peas served with mango chutney and yogurt raita

Choice of entrée

Beef Stew and Yorkshire Pudding

Beef slowly braised with red wine, mushrooms and herbs served in a Yorkshire pudding over potato puree and garlic green beans topped with crispy onions

or

Steelhead Trout

Porcini crusted trout fillet served with olive vegetable caponata and smoked tomato green lentil broth finished with a tomato jam

or

Pork Tenderloin

Pan roasted thyme rubbed pork tenderloin served over potato rosti and braised red cabbage finished with grain mustard cream sauce and crispy house cured bacon

or

Butternut Tortellini

Fresh butternut and three cheese tortellini tossed with walnut and arugula pesto finished with buttered vegetable ribbons and shaved parmesan

Dessert

Bannock Doughnut

Fried Bannock doughnut, caramelized apple and walnuts with buttermilk syrup

or

Lemon Ricotta Honey Tart

House made ricotta lemon and honey tart with Gin macerated berries and honeycomb crumbles