

#meetmeatthelanding
Four Course Dine Around Experience

THE LANDING
Kitchen + Bar

Welcome

Get Started with Fresh Focaccia

Signature focaccia bread, baked fresh in house every day, served warmed with herb compound butter

Begin

French Onion Soup

Caramelized onion, beef stock, croutons gruyere, parmesan

Roasted Beet & Goat's Cheese Salad

Local greens and roasted beets, goat's cheese, chopped pecan, pumpkin seed, honey balsamic vinaigrette

Experience

Winter Squash Risotto 35

Creamy carnaroli risotto, brown butter, butternut squash + acorn squash, winter vegetables, lemon, parmesan, pumpkin seeds, radish, tomato

Pesto Stuffed Chicken Supreme 40

Tender brined six ounce breast of chicken supreme, seared and stuffed with basil scented goat's cheese, pesto cream, house made gnocchi, thyme roasted winter vegetable

Seafood Bouillabaisse 45

Fresh Canadian mussels, jumbo shrimp, BC steelhead trout, basil roasted San Marzano tomato in a saffron seafood broth, fresh focaccia

Red Wine Braised Short Rib 50

Tender braised short rib + glace de viande, served over carnaroli risotto, roasted winter vegetable

Complete

Our Signature Chocolate Cake

Pastry Chef Emile's signature French chocolate cake layered with pastry cream and topped with vanilla whip

Sticky Toffee Pudding

Our take on sticky toffee pudding, dates, caramel, chopped pecans, whipped cream, icing sugar