

LUNCH MENU ONE \$35

mushroom soup

BRIOCHE CROUTON | ENOKI AND TARRAGON SALAD | BLACK TRUFFLE

baby spinach salad

CRUMBLLED GOATS CHEESE | TOASTED HAZELNUTS | SHAVED APPLE
SPROUTED PULSE | VERJUS VINAIGRETTE

crab cake

TOM YONG GONG BROTH | MANGO | PEANUT CHUTNEY

smoked salmon

BRAISED FENNEL AND HEIRLOOM CARROTS
DILL CRÈME FRAÎCHE | MUSTARD GREENS

grilled flatiron steak

GARLIC MASHED | GLAZED ROOTS | CARAMELIZED ONION AND SMOKEY BLUE
PULLED SHORT RIB SAUCE

smoked chicken mac & cheese

BACON | GREEN ONION | BÉCHAMEL
OTTAWA VALLEY CHEDDAR | FRIED ONION & BRIOCHE CRUST

vanilla crème brûlée

RED WINE POACHED PEARS

chocolate layer cake

CRISPY FEUILLETINE | CHOCOLATE BISCUIT WITH HAZELNUT FLAKES
DARK CHOCOLATE MOUSSE | RASPBERRY COULIS

chef | **MICHAEL STEH**

LUNCH MENU TWO \$40

mushroom soup

BRIOCHE CROUTON | ENOKI AND TARRAGON SALAD | BLACK TRUFFLE

ahi poke

AVOCADO | GARLIC CHILI OIL | LOTUS ROOT CHIPS
SESAME SOY | JICAMA SALAD | PINEAPPLE RUM SALSA | COCONUT BACON

caesar

SMOKED PORK BELLY | CREAMY PARMESAN | GARLIC BRIOCHE CROUTON

burratta mozzarella

HEIRLOOM BEETS | CANDIED TURKISH PISTACHIO
ROCKET SALAD, PARSLEY AND LEMON VINAIGRETTE

swordfish

ARTICHOKES | PICKLED EGGPLANT | PRESERVED GREEN TOMATO
CAPER RELISH | PARSLEY SAUCE

pork tenderloin

SOUR CREAM POTATO HASH | BACON BRAISED SWISS CHARD
MUSHROOM & CRUNCHY MUSTARD RAGOUT

grilled flatiron steak

GARLIC MASHED | GLAZED ROOTS | CARAMELIZED ONION AND SMOKEY BLUE
PULLED SHORT RIB SAUCE

ricotta ravioli

ROASTED SQUASH PURÉE | BROWN BUTTER | AMARETTI CRUMB
SICILIAN RICOTTA SALATA

vanilla crème brûlée

RED WINE POACHED PEARS

chocolate layer cake

CRISPY FEUILLETINE | CHOCOLATE BISCUIT WITH HAZELNUT FLAKES
DARK CHOCOLATE MOUSSE | RASPBERRY COULIS

chef | **MICHAEL STEH**