

dinner menu fall 2013

First Course \$7

Steamed Mussels

green peppercorn, dill, tomato

Matjes Herring

red radish slaw, sour cream,
brown butter

Lobster Bisque

matane shrimp, scallion oil

Potato Pancake

melted brie, buttered peaches

Second Course \$10

Duck Liver Pate

lingonberry glaze, crisp bread

Honey Glazed Lamb Riblets

curry spices, dill honey mustard sauce

Roast Beet and Strawberry Salad

honeyed yoghurt dressing, pistachios
baby arugula

Smoked Chicken and Barley Risotto

snow peas, shaved sheep's milk cheese

Third Course \$17

Roast Hen

herb dumplings, lemon tarragon jus.

Grilled Rib Eye Steak Frites

strong mustard sour cream, horseradish

Thick Cut Pork Chop

green apple butter, cauliflower gratin

Rainbow Trout Lapland

(shallots, wine, cream, dill, parsley)

julienne vegetable, dilled new potatoes

Grilled Salmon Gravlax

lemon caper butter

Fourth Course \$5

Hazelnut Crepes & Stone Fruit Compote

Crème Caramel with Raspberry Sauce

Cardamom Sugared Berries

Saffron Pistachio Cake

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Sides \$5

Cauliflower Gratin

New Potatoes with dill and butter

Herb Dumplings

Frites
smoked salt,
honey dill mustard mayo

Prix Fixe \$25

Red Watercress Salad
walnuts, roast sweet peppers,
citrus vinaigrette



Roast Chicken Supreme
stuffed with country ham and jarlsberg
cheese



Crème Caramel
raspberry sauce