

# dinner menu fall 2013

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## 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