



## ***Wine and Dine***

**Tuesdays & Thursdays Only**

**\$100 Per Couple\* / \$75 without Wine\***

**Includes a bottle of wine (Your choice of Red or White)**

### **Choice of 3 Courses**

#### **Appetizers**

##### **Pumpkin Bisque**

Spiced Chantilly Cream

##### **Organic Green Salad**

Local Heritage Greens, Grainy Mustard & Maple Vinaigrette, Toasted Pecans,  
Sweet Dried Cranberries & Crumbled Goat Cheese

##### **Zees Caesar Salad**

Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Crisps,  
Shredded Parmesan & Rosemary Garlic Focaccia Croutons

#### **Entrées**

##### **Crispy Arctic Char**

Pan Seared Fillet, Butter Braised Leeks, Lemon & Herb Potato Rosti,  
Squid Ink Beurre Blanc

##### **Stuffed Bone-in Chicken**

Honey Infused Goat Cheese and Pecan Stuffing, Roasted Coloured Potatoes,  
Root Vegetable Hay, Chicken Pan Jus

##### **Prosciutto Wrapped Pork Tenderloin**

Pan Seared & Sage Butter Basted, Double Smoked Bacon and Bean Cassoulet

##### **Truffle Gnocchi (Vegetarian)**

Housemade Truffle Gnocchi, Spinach & Wild Mushroom Cream, Shaved Grana Padano

##### **Wild Mushroom Risotto (Vegetarian/Vegan)**

Shallots, Spinach, Wild Mushrooms, Shaved Parmesan

#### **Desserts**

##### **Trio of Sorbet**

Raspberry, Mango and Orange with Fresh Berries

##### **Maple Walnut Tart**

Traditional Caramel Sauce & Maple Walnut Ice Cream

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***Executive Chef Matt Tattrie***

\*Price not inclusive of taxes or gratuities