

gezellig

DINNER

... (gah-zell-ig) Dutch adj. for convivial, cosy, or nice atmosphere, but also belonging, general togetherness, or time spent with loved ones...

Executive Chef, Katie Ardington
Chef, Jason Campbell
Sous Chef, Tyler McMartin
Jr. Sous Chef, Brent Henderson

STARTERS

parsnip celeriac soup	10	
savoury whipped goat cheese, lemon-thyme oil, crouton		
<i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>		7/10
gezellig greens	13	
frisée, arugula, lemon ricotta, pistachios, wine poached apricots, pickled onions, ginger pineapple vinaigrette		
<i>Albarino, Monte Pio, Rias Baixas, Spain '15</i>		7/12
crispy blue crab cake	15	
pickled vegetables, tartar sauce		
<i>Blanc de Beckta, Cave Spring, Niagara N.V.</i>		7/12
yellow fin tuna togarashi	17	
crisp slaw, citrus-sesame vinaigrette, cashews		
<i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>		7/10
beef tartare	17	
guacamole, pickled jalapenos, tomato, tequila, sweet potato chips		
<i>Pinot Noir, St. John, Burgundy, FR '15</i>		10/15
creamy 'chowder' mussels	15	
double smoked bacon, potato, corn, carrots, savoury		
<i>Chardonnay, Tollgate, Stratus Vinyards, Niagara '16</i>		8/12
pesto cavatelli	14	
confit chicken, miso arugula pesto, roasted radish, toasted pumpkin seeds		
<i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>		7/10
artisanal cheese plate	16	
<i>Corvina, Campo Tordi, Righetti, Italy '16</i>		5/8
MAINS		
chickpea falafel	25	
cauliflower puree, spicy pickled eggplant, braised collard greens, sunflower seed tabbouleh, pine nuts		
<i>Sauvignon Blanc "Cartagena" Casa Marin, Chile '15</i>		7/10
pan roasted halibut	37	
haricots, sauce gribiche, parsnip & brown butter puree, leek vinaigrette, potato pave, oyster mushroom		
<i>Chardonnay, Tollgate, Stratus Vinyards, Niagara '16</i>		8/12
pan seared Quebec chicken breast	30	
green pea risotto, baby carrots, black truffle pesto		
<i>Chardonnay, Tollgate, Stratus Vinyards, Niagara '16</i>		8/12
organic Chinook salmon	32	
camargue rice, romesco, Merguez sausage, broccoli, pearl onions, garlic chip		
<i>Pinot Noir, St. John, Burgundy, FR '15</i>		10/15
braised Canadian lamb shank	36	
dukkah spiced farro, sweet potato puree, apricots, mint-tamarind sauce		
<i>Cotes Du Rhone, Jaume, Grand Veneur, Rhone, FR '15</i>		8/12
bone-in Lethbridge heritage pork chop	31	
cheddar hominy grits, tomatillo puree, broccoli, carrots, apple chutney, cornbread		
<i>Riesling, Steel Post Vineyard, Thirty Bench '15</i>		9/14
Angus striploin steak Diane	40	
wild mushrooms, peppercorn sauce, greens, frites		
<i>Thirty Bench Red, Wine Maker's Blend, Beamsville, ON '15</i>		7/11