

gezellig

DINNER

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

Join us every Sunday evening from 5:30pm-9:00pm for half price bin end bottles.

Chef, Jason Campbell
Sous Chef, Tyler McMartin
Jr. Sous Chef, Brent Henderson

STARTERS

parsnip celeriac soup	10	savory whipped goat cheese, lemon-thyme oil, crouton <i>Soave Classico, Pra Otto, Monteforte D'Alpone, Italy '16</i>	8/12
gezellig greens	13	butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots, herbed goat cheese, pickled beets <i>Sauvignon Blanc, Scarbolo, Friuli, IT '16</i>	8/12
panko crusted 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, Scarbolo, Friuli, IT '16</i>	8/12
Mexican beef tartare	17	guacamole, pickled jalapenos, tomato, tequila, sweet potato chips <i>Riesling, Adam's Step, Cave Springs, Niagara '16</i>	8/12
creamy 'chowder' mussels	15	double smoked bacon, potato, corn, carrots, savoury <i>Chardonnay, Waterstone, Carneros, California '15</i>	10/16
mezzi rigatoni	16	lamb and beef ragu, soffritto, wild mushrooms, grano padano <i>Aglanico, Janare, LaGuardiense, Campagna IT '14</i>	7/11
artisanal cheese plate	16	<i>Riesling, Adam's Step, Cave Springs, Niagara '16</i>	8/12
MAINS			
gnocchi	28	butternut soffritto, guanciale, sage, brown butter, brussels, shiitake, grapes, pinenuts <i>Aglanico, Janare, LaGuardiense, Campagna IT '14</i>	7/11
pan roasted halibut	37	haricots, sauce gribiche, parsnip & brown butter puree, leek vinaigrette, potato pave, oyster mushroom <i>Soave Classico, Pra Otto, Monteforte D'Alpone, Italy '16</i>	8/12
pan seared Quebec chicken breast	30	green pea risotto, baby carrots, black truffle pesto <i>Claret, Guenoc, North Coast, California '14</i>	8/14
organic Chinook salmon	31	camargue rice, romesco, Merguez sausage, broccoli, pearl onions, garlic chip <i>Pinot Noir, Rickshaw, California '15</i>	9/14
pan seared Quebec duck breast	35	braised cabbage, spaetzle, celeriac puree, cranberry orange compote <i>Claret, Guenoc, North Coast, California '14</i>	8/14
bone-in Lethbridge heritage pork chop	31	cheddar hominy grits, tomatillo puree, broccoli, carrots, apple chutney, cornbread <i>Pinot Gris, Sperling Vineyards, Okanagan, B.C. '15</i>	7/11
striploin steak Diane	39	wild mushrooms, peppercorn sauce, greens, frites <i>Dido "la Universal", Monstant, Cataluna, Spain '15</i>	10/16