

# 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.

Executive Chef, Michael Moffatt  
Chef de Cuisine, Chris Wylie  
Sous Chef, Colin Henderson

### STARTERS

<b>roasted squash</b> soup	9	lemon creme fraiche, sage-chive oil <i>Vouvray, Cuvee de Silex, Fouquet, Loire, France '15</i>	8/13
gezellig <b>greens</b>	12	butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots, herbed goat cheese, pickled beets <i>Gruner Veltliner, Goldberg Vineyard, Zahel, Austria '15</i>	7/11
panko crusted <b>braised pork</b>	15	mango chutney, artichoke and fingerling potato salad <i>Blanc de Beckta, Cave Spring, Niagara N.V.</i>	7/12
<b>yellow fin tuna</b> togarashi	15	crisp slaw, citrus-sesame vinaigrette, cashews <i>Sancerre, Daniel Chotard, Loire, France '16</i>	8/14
Quebec <b>fois gras</b> brulée	17	brioche, vanilla date purée <i>Chardonnay, Estate, Westcott, Niagara '16</i>	7/12
creamy 'chowder' <b>mussels</b>	15	double smoked bacon, potato, corn, carrots, savoury <i>Vouvray, Cuvee de Silex, Fouquet, Loire, France '15</i>	8/13
<b>mezzi rigatoni</b>	16	lamb and beef ragu, soffritto, porcini mushroom, grano padano <i>Sanigovese Superiore, Noelia Ricci, Emilia Romagna, IT'15</i>	9/14
artisanal <b>cheese plate</b>	15		

### MAINS

<b>gnocchi</b>	28	butternut soffritto, guanciale, sage, brown butter, brussels, shiitake, grapes, pinenuts <i>Sanigovese Superiore, Noelia Ricci, Emilia Romagna, IT'15</i>	9/14
pan roasted <b>halibut</b>	35	haricots, sauce gribiche, parsnip & brown butter puree, leek vinaigrette, potato pave, oyster mushroom <i>Chardonnay, Estate, Westcott, Niagara '16</i>	7/12
pan seared <b>quebec chicken breast</b>	29	green pea risotto, baby carrots, black truffle pesto <i>Bistro Red, Hidden Brench, Beamsville, Niagara '13</i>	7/12
organic Chinook <b>salmon</b>	28	camargue rice, romesco, Merguez sausage, rapini, pearl onions, garlic chip <i>Sanigovese Superiore, Noelia Ricci, Emilia Romagna, IT'15</i>	9/14
pan seared Quebec <b>duck breast</b>	34	braised cabbage, spaetzle, celeriac puree, cranberry orange compote <i>Pinot Nero, Colterenzio, Alto Adige, Italy '15</i>	8/13
bone-in Lethbridge heritage <b>pork chop</b>	31	cheddar hominy grits, tomatillo puree, rapini, carrots, apple chutney, cornbread <i>Gruner Veltliner, Goldberg Vineyard, Zahel, Austria '15</i>	7/11
<b>striploin</b> steak diane	37	wild mushrooms, peppercorn sauce, greens, frites <i>Syrah, Syrocco, Zenata, Alain Graillet, Morocco '13</i>	8/13