

gezellig

LUNCH

Select any
2 Plates for \$22
per person

or

Select any 2 plates paired
with one 5 oz glass of
featured wine for
\$30 per person

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*

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

SAVOURY

roasted corn **chowder**

aged cheddar hushpuppy, double smoked bacon, paprika infused oil

gezellig **greens**

butternut squash and buttermilk purée, vanilla lime vinaigrette, crisp shallots,
herbed goat cheese crema, pickled beets

salmon **gravlax** salad

grilled romaine, crispy capers, spiced sunflower seeds, dill-buttermilk dressing, roasted red
peppers, radish

red snapper ceviche

watermelon radish, yam and chipotle puree, cucumber salsa, grapefruit

house made **gnocchi**

lemon basil pesto, caramelized fennel, arugula, asparagus, sundried tomatoes, parmesan

mussels & frites

salsa verde, double smoked bacon, white wine, cilantro

crispy **cod** sandwich & frites

creamy coleslaw, tangy tartar sauce

house ground **beef burger** & frites

caramelized onions, sautéed mushrooms, creamy havarti, maple grainy mustard,
tomato, lettuce

mezzi **rigatoni**

lamb ragu, soffrito, porcini mushroom, herb oil, grano padano

selection of **artisanal cheeses**

SWEET

peach **panna cotta**

vanilla-buttermilk panna cotta, caramel, vanilla-cinnamon poached
peaches, streusel

strawberry blueberry **eton mess**

chantilly cream, meringue, macerated blueberries, tarragon strawberries, almonds,
balsamic

vanilla bean **crème brûlée**

lavender-poppysseed shortbread

“butterfinger”

peanut butter, white, milk & dark chocolate, dulce de leche

pure **gelato**

assorted flavors