

# 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 carrot and ginger **soup**  
crème fraîche, scape relish

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

salmon **tartare**  
potato chips, cucumber, soy, mirin, rice vinegar, sambal mayo

house made **gnocchi**  
lemon basil pesto, caramelized fennel, arugula, asparagus, sundried tomatoes, parmesan

**mussels** & frites  
Kitchissippi 1855, leeks, garlic, andouille, tarragon

pulled **beef bulgogi** sandwich & frites  
house kimchi, scallion aioli

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

Gezellig **tiramisu**  
lady finger, chocolate mocha mousse, cream cheese ice cream, blueberry sauce,  
espresso syrup

strawberry rhubarb **eton mess**  
chantilly cream, meringue, vanilla poached rhubarb, 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