

# WINTERLICIOUS.

## A P P E T I Z E R S

### Roasted Butternut Squash Soup

Spiced pumpkin seeds, a drizzle of sage oil  
& a hint of coconut milk. **GF VG**

### Crispy Potato, Gruyère & Leek Croquette

Fresh garden greens & pickled red onion,  
served with winter herb aioli. **V**

### Warm Winter Salad

Roasted beets, shaved carrot, parsnip puree, goat cheese, candied walnuts &  
frisée, dressed with a maple-balsamic vinaigrette. **GF V**

## M A I N C O U R S E

### Flat Iron Steak Forestiere with Frites

Grilled 5oz flat iron steak, savory oyster  
mushroom demi-glace, served  
with our crispy hand-cut fries. **GF**

### Roasted Caprese Chicken with Pesto Risotto

Succulent chicken breast, lightly grilled and  
roasted with rich tomato sauce, blistered  
grape tomatoes, basil & gruyère served  
with creamy pesto risotto. **GF**

### Crispy Gnocchi with Rustic Ratatouille Medley

Golden fried gnocchi tossed in a  
slow-simmered ratatouille with vibrant  
tomatoes, sweet bell peppers,  
zucchini & eggplant. **GF VG**

### Pan-seared Atlantic Salmon & Lemon-Dill Hollandaise

Roasted brussel sprouts, fingerling  
potatoes & baby carrots.

## D E S S E R T

### Classic Tiramisu

Layers of delicate espresso kissed  
ladyfingers and velvety mascarpone,  
rich cocoa powder and finished with dark  
chocolate shavings.

### Flourless Chocolate Cake

Rich & decadent chocolate cake drizzled  
with a raspberry Chambord  
coulis & chocolate sauce. **GF**

### Warm Spiced Pear & Almond Crumble

Vanilla bean coconut whipped cream. **VG GF**