the lobby
RESTAURANT

THREE COURSE MENU

$56 PER PERSON

STARTER

CHOOSE ONE

WAGYU BEEF CARPACCIO
arugula, shaved grana padano, crispy capers, crostini, truffle aioli

HARVEST QUINOA SALAD
organic white quinoa, roast butternut squash, heritage greens, sundried cranberries & tomato vinaigrette, crumbled goat cheese, walnuts

SAFFRON PRAWNS
sauteed prawns, shallot, garlic, white wine, saffron cream, grilled focaccia

6oz WINE SUGGESTIONS

SANTA MARGHERITA | PINOT GRIGIO | IT +15

TOM GORE | CABERNET SAUVIGNON | CA +15

IL MIONETTO | PROSECCO | IT +14

ENTRÉE

CHOOSE ONE

GRILLED SALMON
herb roasted yukon potatoes, grilled vegetables, beurre blanc

LAMB SHANK
slow braised lamb, shiraz braisage, market vegetables, minted pea risotto

STUFFED CHICKEN BREAST
sundried tomato, basil & goat cheese stuffing, grilled vegetables, herb gnocchi, wild mushroom demi-glace

6oz WINE SUGGESTIONS

KIM CRAWFORD | SAUVIGNON BLANC | NZ +16

LA FIOLE | COTES DU RHONE PERE ANSELME | FR +16

SEE YA LATER RANCH | PINOT NOIR | BC, VQA +15

DESSERT

CHOOSE ONE

SEASONAL CRÈME BRÛLÉE GF
fresh berries, french macaroon

CHERRY CHEESECAKE
graham cracker, cherry glaze, macerated cherries, chocolate ganache, orange curls

2oz WINE SUGGESTION: MISSION HILL | "RESERVE" RIESLING ICEWINE | BC, VQA +17