

SOCIAL

Appetizer

SEASONAL SOUP Chef's choice

or

FARMER'S GREENS House dressing, locally sourced
vegetables, crispy chickpeas

Main Course

STEAK FRITES Broccolini, demi-glace

or

OVEN ROASTED CHICKEN SUPREME Le Coprin mushroom
risotto, roasted garlic creamed spinach, balsamic red onion jam

or

WILD COHO SALMON Dupuy lentils, leeks, hazelnut,
pancetta, lemon gremolata

or

VEGETARIAN PASTA Made daily, chef's choice

Dessert

DOUBLE CHOCOLATE CHEWY BROWNIE Sour cherry
purée, vanilla bean whipped cream

or

FRENCH VANILLA CHEESECAKE Cranberry orange
chutney, crushed honeyed meringue

\$58 per person plus tax & gratuity

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

*All of our beef is certified 'AAA' Alberta Angus, we source our seafood from
sustainable & Ocean Wise fishers.*