

SOCIAL

Appetizer

AUTUMN SQUASH FRITTERS Chipotle Pepper Tzatziki

or

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

Main Course

RIBEYE Kale, shoestring potatoes, crispy onions,
horseradish demi

or

WILD COHO SALMON

Dupuy lentils, leeks, hazelnut, pancetta, lemon gremolata

or

DAILY PASTA Chef's creation, hand made noodles,
locally sourced ingredients

or

MARIPOSA DUCK LEG CONFIT Charred cipollini onion,
smoked parsnip purée, spiced red cabbage

Dessert

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

or

FRENCH VANILLA CHEESECAKE Cranberry orange
chutney, crushed honeyed meringue

\$68 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.*