

# SOCIAL

## *Appetizer*

**SEASONAL SOUP** Chef's choice

*or*

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

## *Main Course*

**GRAIN FED CHICKEN BREAST** Rataouille,  
ancho chili bbq sauce

*or*

**WILD COHO SALMON**

Dupuy lentils, leeks, hazelnut, pancetta, lemon gremolata

*or*

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

*or*

**STEAK FRITES** Broccolini, demi-glace

## *Dessert*

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

*or*

**FRENCH VANILLA GELATO** Berries

*\$37 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.*