

DINNER APPETIZERS

FRESHLY MADE SOUP (GF)	7.00
ORGANIC MIXED GREENS, CHERRY TOMATOES, PICKLED CAULIFLOWER & A SHERRY VINAIGRETTE (GF)	8.50
CAESAR SALAD WITH WARM MENNONITE BACON, ASIAGO CHEESE & CROUTONS (*)	12.00
BABY ARUGULA SALAD, BEET SALSA, TOMATO, WARM GOAT CHEESE & WHITE BALSAMIC VINAIGRETTE (*)	12.00
DUCK LIVER PATE, WHITE TRUFFLE BUTTER, CRANBERRY & ORANGE RELISH, CORNICHONS & CROSTINI (*)	13.00
FRESH MUSSELS: YELLOW CURRY SAUCE, WATER CHESTNUTS & CILANTRO OR WHITE WINE, GARLIC & SHALLOTS (GF)	14.00
ESCARGOTS MARINATED IN WHITE WINE & TARRAGON, GARLIC BUTTER & GRUYERE CHEESE GRATIN(*)	14.00
BEET SMOKED SALMON, HORSERADISH LEMON CREAM, SPRING ONION COULIS & CUCUMBER & PICKLED FENNEL SALAD (GF)	15.00
SAUTEED SPICY SHRIMP, OLIVE OIL, SAMBAL, PARSLEY, GARLIC & GRILLED BAGUETTE (*)	15.00

(GF) GLUTEN FREE

(*) COULD BE MADE GLUTEN FREE

GLUTEN FREE BREAD AVAILABLE