



2 course \$65

3 course \$79

## vegetarian prix fixe

### appetizers (choice of)

#### WINTER GREENS & BOSCH PEAR SALAD

*Arugula & endive, sumac & virgin canola dressing, crispy sage leaves*

*V – vegan*

#### SLEGERS GREENHOUSE GREENS SALAD

*Julienne beets, roasted cherry tomatoes, champagne & Kozlik's mustard dressing*

*V – vegan*

#### ROMAINE SALAD

*Local red and green romaine leaves, focaccia croutons, lemon juice & olive oil*

*V – vegan*

### mains (choice of)

#### BEETROOT & CRANBERRY RAVIOLI

*Smoky eggplant purée, cilantro & scallion tahini, spicy cucumber kimchi*

*V - vegan*

#### CARAMELIZED ONION, CAULIFLOWER & BLUE CHEESE TART

*Roasted sunchokes, dill & chive crème fraîche*

#### A SELECTION OF SEASONAL VEGETABLES

*Grilled or steamed*

*(choice of) sweet potato fries, horseradish & sour cream mashed potatoes,*

*Yukon Gold fries or baked potato with sour cream*

*V – can be prepared vegan*

### desserts (choice of)

#### MAPLE WALNUT CHEESECAKE

*Dillon's rye caramel, dark chocolate sauce*

#### WARM APPLE & SOUR CHERRY STRUDEL

*Lavender & honey crème anglaise, honey ice cream, sponge toffee crumble*

#### WHITE CHOCOLATE & CRANBERRY CROISSANT BREAD PUDDING

*Pumpkin ice cream, orange & cranberry gastrique*

#### ICE CREAM AND COOKIES

*Vanilla bean, Lindt milk chocolate, Pumpkin*

*Hazelnut & spruce shortbread, jam pinwheel, chocolate dipped macaroon*

#### SORBET AND COOKIES

*Raspberry, mango & strawberry sorbets*

*Hazelnut & spruce shortbread, jam pinwheel, chocolate dipped macaroon*

*V – can be prepared vegan*