Starters

Spring house salad, peas, cucumber, radish, golden beets, fresh herb dressing 14

Beetroot cured trout gravlax, blini, crème fraiche, pickled red onion, fried capers, herb aioli 20

Beef 'Pho' carpaccio – ponzu marinated mushrooms, five spice aioli, fresh cilantro 20

Duck confit & wild mushroom flatbread, garlic scape pesto, parmesan mousse, braised leeks 20

Tanto Latte burrata, prosciutto, confit cherry tomatoes, toasted panko, fresh fruit, balsamic reduction 19

Soba noodle salad, carrots, red cabbage, cucumber, lime-sesame-soy dressing, nori strips 14

Sous vide, grilled baby squid, spicy sausage dressing, crispy chickpeas, lemon aioli 17

Rabbit tart with spinach, goat cheese, dates, prosciutto, truffle vinaigrette 20

Smoked garlic hummus, sweet potato chips, goat cheese crumble 16

Escargot & mushroom fricassee in roasted garlic cream 16

Hand made French bread with butter 8- basket

Mains

Maple-glazed pork tenderloin, Dijon cream, duck fat confit potatoes 30 GF

Pan-roasted Pacific coho salmon, fennel-lemon cream, fennel-green onion salad, pommes Anna 36

Pan-roasted Brome Lake duck breast, orange-hoisin sauce, egg fried rice, garlic greens 36

Chicken piccata, lemon-butter-caper sauce, green pea & chive orzo, glazed radish 32

Hand-rolled gnocchi, wild mushroom cream, truffle mascarpone, fresh arugula, shaved parmesan 29

Char-grilled 10 oz Alberta striploin steak, green peppercorn sauce, beef tallow roasted potatoes 54

Seafood Linguine – prawns, mussels, bay scallop, clams, salmon – tomato & basil sauce 32

Grilled lamb loin chop, mint & green pea puree, herb couscous, salsa verde, goat's cheese 45

Grilled 7oz bison flatiron, creamy polenta, braised leeks, red wine jus, charred leek powder, crispy alliums 42

Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, we invite you to book for 7pm or later or let us know if you would like to stay longer. We will always do our best to accommodate.

brownstone
RESTAURANT