Starters

Spinach and mixed greens salad, citrus segments, spiced meringue pecans, ginger-garlic dressing 14

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

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

Roasted beetroot and dill salad, lemon-yoghurt dressing, preserved lemons 16

Sesame crusted ahi tuna tataki, sambal crema, candied jalapenos 18

Mushroom and fresh thyme paté, balsamic jelly, crostini 15

Chicken shawarma skewer, tahini-garlic yoghurt 16

Thai fish cake, lime-cilantro aioli 19

Hand made French bread with butter 8- basket

Mains

Cider brined BC pork tenderloin, spiced apple chutney, roasted root vegetables, jasmine & wild rice pilaf 30

Moroccan spiced, crisp-skinned duck breast, pomegranate reduction, date & orange couscous 36

Red wine braised rabbit ragout with double smoked bacon, pearl onions & tomatoes on pappardelle 36

10 oz Alberta striploin steak, garlic-mushroom duxelles, beef tallow roasted potatoes, black garlic aioli 56

Hand-rolled gnocchi, butternut squash, sage & brown butter cream, shaved parmesan 29

Braised lamb shank, red wine & balsamic jus, caramelized onions, rosemary polenta 47

Bacon wrapped elk meatloaf, mushroom sauce, whipped potato, seasonal vegetables 42

Tuscan herbed chicken, tomatoes -olive sauté, gremolata roasted baby potatoes 33

Pacific ling cod, brown butter-tomato velouté, fondant potato, marinated zucchini 43

Seafood Pot – scallops, prawns, cod, salmon in a Pernod-tarragon cream, topped with puff pastry 34

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