

STARTERS

Beer Braised Beef Barley Soup with Caramelized Fennel, Parsnip and Pearl Barley \$12

Pot of Lobster, Mussels, and Snow Crab with Yellow Thai Curry, Coconut Milk & Cilantro \$16

Jonathans' B.L.T. Salad of Heirloom Tomatoes, Crisp House-Cured Pancetta, Baby Arugula,
And Basil Pesto on Grilled Focaccia \$15

European Whole Leaf Caesar Salad with Romaine, Belgian Endive, Radicchio
And a Crisp Parmigiano Reggiano Chip \$14

Warm Pecan Crusted Goat's Cheese Bûcheron Salad with Apple and Fig Mostarda, Baby
Organic Lettuces and a Verjus Dressing \$15

Vodka Smoked Salmon on 'Johnny Cake' with Pickled Mango-Jalapeño Relish, Corn
Crème Fraîche, Frisée and Fried Capers \$16

Classic Foie Gras Terrine with Maître D' hôtel Butter and Toasted Brioche \$15

Crab and Shrimp Beignets tossed in a Spicy Lemon Jam, with Mango Purée and Celery Leaves \$16

Pan-Roasted Fresh Sea Scallops with Caramelized Stone Fruit, Fennel-Ginger Relish
And Pork Frittini \$16

MAIN COURSES

Pan-Roasted Fresh Filet of Atlantic Salmon with Duo of Parsnip, Borlotti Beans, Warm Greens
And a Rhubarb-Ginger Compote \$32

Filet of Whole-Roasted Dover Sole 'Grenobloise' on Lentils 'Du Puy,' Brioche Croutons,
Haricots Verts and a Grapefruit Beurre Noisette \$44

'Seafood Zarzuela'-A Spanish Seafood Stew Operetta, a Hazelnut, Romesco, Sofrito
Mélange so festive it resembles a light hearted musical \$38

Grilled Filet of 'Angus' Beef Tenderloin, with Fresh Peas, Roasted Carrots, Pearl Onions
With Apple Butter-Sauce Madeira \$43

New York Strip Steak of 'AAA' Alberta Beef (12oz) with Chanterelle Mushrooms, Guanicole,
Ceci Beans, Spicy Rapini and a Three Peppercorn Porto Sauce \$42

Herb Crusted Fresh Australian Lamb Rack with Cannelini-Roasted Garlic Purée, Haricots Verts,
Macerated Cherries and a Thyme-Tarragon Lamb Jus \$45

Grilled 16oz Provimi Veal Chop- with Grilled Asparagus, Rösti Potato, Spicy Heirloom Tomato
And Roasted Corn Relish with Aged Balsamic Drizzle \$39