



jonathans

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

OR

Spinach & Ricotta Agnolotti with Basil Pesto, Roasted Honey Mushrooms,
White Truffle Essence, Toasted Pinenuts & Aged Parmigiano Reggiano

OR

Wild Poached Shrimp Cocktail with Pickled Shallot & Frissé Salad,
And a Light Chili Horseradish Sabayon



Steak Frites-New York Striploin of 'AAA' Alberta Beef with
Three Peppercorn Porto Sauce & Pommes Frites

OR

Pan-roasted Fresh Filet of Atlantic Salmon with Citrus Braised Endive,
Fregola Couscous & Sultana Raisin Butter

OR

Linguine 'Aglio di Olio' with Wild Mushrooms, Rapini Leaves, Roasted Peppers,
Garlic Confit and Grilled Red Onions



Sour Cherry Cheesecake with Crème Anglaise and Fresh Fruit

OR

Double Dark Belgian Chocolate Truffle Cake with Crème Anglaise and Fresh Fruit

Menu #8e- Lunch