



jonathans

**Butternut Squash Raviolini** with Sundried Tomatoes,  
White Truffle Oil, Fresh Sage and a Parmigiano Reggiano Broth



**Mixed Organically Grown Field Greens**, with Squash Croutons, Spiced Seeds,  
Ricotta Salata and an Ice Wine Vinaigrette



**Grilled Filet Mignon of 'Angus' Beef Tenderloin**, with Roasted Heirloom Carrots,  
Haricots Verts, Pommés Purée and Sauce 'Merchant de Vin'

OR

**Pan-roasted Filet of Arctic Char 'Grenobloise'** with Lentils 'Du Puy,' Roasted  
Asparagus, Parmentier Potatoes and Grapefruit Beurre Noisette

OR

**Oven-Roasted Capon Breast** with Sardalaise Potatoes, Belgian Endive,  
Roasted Baby Beets and a Maple-Cider Gastrique



**Sour Cherry Cheesecake**,  
Crème Anglaise and Fresh Fruit

Menu #1z-\$75



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Vodka-cured Smoked Salmon with Chilled Fingerling Potatoes, Red Onion  
Marmalade and Smoked Pepper Crème Fraîche



Jonathans' European Caesar Salad with Romaine, Belgian Endive, Radicchio,  
And a Crisp Parmigiano Reggiano Chip



Roasted New York Striploin of 'AAA' Alberta Beef coated with  
Moutarde de Meaux and Fine Herbs, with Pommes Purée, Braised Red Cabbage,  
Roasted Heirloom Carrots and Peppercorn Sauce

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Roasted Spaghetti Squash with Beurre  
Noisette Rapini, Parsnip Purée and a Sundried Fig-Orange Marmalade

OR

Oven-Roasted Capon Breast with Sardalaise Potatoes, Belgian Endive,  
Roasted Baby Beets and a Maple-Cider Gastrique



Dark Chocolate Belgian Truffle Cake  
With Fresh Fruit and Crème Anglaise

Menu#2z-\$74



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**Wild Mushroom Risotto** with French Escargots, Caramelized Onion,  
Parsley Coulis and Parmesan Tuile



**Mixed Organically Grown Field Greens**, with Squash Croutons, Spiced Seeds,  
Ricotta Salata and an Ice Wine Vinaigrette



**Roasted New York Striploin of 'AAA' Alberta Beef** coated with  
Moutarde de Meaux and Fine Herbs, with Pommes Purée, Braised Red Cabbage,  
Roasted Heirloom Carrots and Peppercorn Sauce

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Roasted Spaghetti Squash with Beurre  
Noisette Rapini, Parsnip Purée and a Sundried Fig-Orange Marmalade

OR

**Oven-Roasted Capon Breast** with Sardalaise Potatoes, Belgian Endive,  
Roasted Baby Beets and a Maple-Cider Gastrique



**Classic Carrot Walnut Cake**  
With Cream Cheese Icing and Fresh Fruit

Menu #3z-\$72



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**New Brunswick Lobster 'Thermidor'** - Half a Roasted Lobster Stuffed with Nuggets  
And Sauce Thermidor with a Duo of Parsnip



**Warm Pecan Crusted French Soft-Ripened Goat's Cheese Salad** with Heirloom Beet-  
Cranberry Compote and Lavender Honey-Orange Dressing



**Herb Crusted Fresh Australian Lamb Rack** with Roasted Heirloom Beets,  
Black Olive Pommes Dauphine, Sweet Garlic Purée and Rosemary-Thyme Lamb Jus

OR

**Esplette Crusted 'Ahi' Tuna Loin** with Crispy Leek Risotto, Warm Olives  
And a Sundried Cherry 'Agro D'Olce'

OR

**Grilled Filet Mignon of 'Angus' Beef Tenderloin**, with Roasted Heirloom Carrots,  
Haricots Verts, Pommes Purée and Sauce 'Merchant de Vin'



**Sour Cherry Cheesecake** with Fresh Fruit and Crème Anglaise

OR

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

Menu #4z-\$80



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Parisian Gnocchi with Shredded Duck Confit, Wild Mushrooms, Rapini Leaves  
And Sage Beurre Fondue



Composed Salad of Roasted Heirloom Beets, English Stilton Cheese, Roasted  
Pear Purée, Baby Arugula and a Pickled Shallot Vinaigrette



Grilled Veal Chop with Sweet Potato Boulangère, Braised Greens, Shaved Radish  
And Extra Virgin Olive Oil

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Roasted Spaghetti Squash with Beurre  
Noisette Rapini, Parsnip Purée and a Sundried Fig-Orange Marmalade

OR

Butternut Squash Raviolini with Sundried Tomatoes,  
White Truffle Oil, Fresh Sage and a Parmigiano Reggiano Broth



Sour Cherry Cheesecake,  
Crème Anglaise and Fresh Fruit

Menu #5z-\$71



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Warm Pecan Crusted French Soft-Ripened Goat's Cheese Salad with Heirloom Beet-Cranberry Compote and Lavender Honey-Orange Dressing

OR

Butternut Squash Raviolini with Sundried Tomatoes, White Truffle Oil, Fresh Sage and a Parmigiano Reggiano Broth

OR

Vodka-cured Smoked Salmon with Chilled Fingerling Potatoes, Red Onion Marmalade and Smoked Pepper Crème Fraîche



Grilled Filet Mignon of 'Angus' Beef Tenderloin, with Roasted Heirloom Carrots, Haricots Verts, Pommés Purée and Sauce 'Merchant de Vin'

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Roasted Spaghetti Squash with Beurre Noisette Rapini, Parsnip Purée and a Sundried Fig-Blood Orange Marmalade

OR

Linguine and Wild Mushrooms with Sundried Tomatoes, Spinach, Toasted Pine Nuts and Roasted Garlic Béchamel



Sour Cherry Cheesecake with Fresh Fruit and Crème Anglaise

OR

Dark Chocolate Belgian Truffle Cake with Fresh Fruit and Crème Anglaise

Menu #6z-\$64