

We are happy to be a part of this dinner collaboration to provide a satisfying meal with care on this special day of Celiac Awareness Month.

APPETIZER

gem lettuce, house made dressing, parmesan, pancetta, toasted herb bread crumbs
smoked Alberta beef tonnato, bagna cauda aioli, garlic chips, fried capers, truffle, pecorino
heirloom tomatoes, parmesan crisp, whipped ricotta, herb oil

ENTREE

8 oz prime rib, slow cooked and lightly smoked, rosemary jus, roasted garlic, horesradish aioli
braised lamb rotolo from Ewe-nique farms, gremolata, cucumber, radish, carrot
pan seared Mediterranean branzino, mascarpone polenta, seasonal veg, charred lemon butter
risotto, san marzano tomatoes, summer legumes, marinated shrimp chimichurri

DESSERT

chocolate budino, salted caramel, chocolate crunch
affogoto, gelato with a shot of caffe umbria espresso
seasonal sorbet, locally sourced, topped with fruit

\$59/person +gst

Thank you for your continued support, we are proud to provide gluten free dining options year round.