

DINNER MENU

APPETIZERS

DAILY SOUP - TRUFFLED POTATO

12.95

WITH LOBSTER HASH

ORGANIC FIELD GREENS

12.95

WITH SHALLOT, ORANGE SEGMENT, HAND GRATED PARMESAN, VALENTINE RADISH, CANDIED WALNUTS

AND CHAMPAGNE VINAIGRETTE

ROMAINE HEARTS

13.95

WITH GRILLED CORN, GRANA PADANO CHEESE, CRISPY BACON AND CAESAR DRESSING

BABY ARUGULA

14.95

WITH CANDIED PECANS, GORGONZOLA, BOSC PEARS AND BALSAMIC VINAIGRETTE

BABY SPINACH

15.95

WITH GOAT'S CHEESE, PINE NUTS, PICKLED ONIONS, FUJI APPLE AND MAPLE VINAIGRETTE

GRILLED CALAMARI

17.95

WITH SOFT LEMON POLENTA, CAPER TOMATO CHIVE BEURRE BLANC

GRILLED BONELESS QUAIL

18.95

WITH RED WINE JUS AND SAUTÉED OYSTER, SHUMEJI, CREMINI AND KING ERYNGII MUSHROOMS

GRILLED SCALLOPS

18.95

WITH CARAMELIZED BUTTERNUT SQUASH PURÉE AND SAUTÉED HEDGEHOG MUSHROOMS

VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD

18.95

WITH ROASTED GARLIC, BALSAMIC REDUCTION, FIRST COLD PRESSED EXTRA VIRGIN OLIVE OIL, BASIL AND SEA SALT

SEARED AHI TUNA (SERVED BLUE-RARE) CRUSTED WITH PANKO, PINK PEPPERCORNS AND CITRUS ZEST

19.95

WITH MANGO-PAPAYA AND AVOCADO SALSA, WASABI AND SOYA GLAZE

BISON CARPACCIO

19.95

WITH ARUGULA, BASIL PESTO, CAPER BERRIES, SHAVED PARMESAN, GARLIC CROSTINI AND TRUFFLE OIL

SEARED QUEBEC FOIE GRAS ON A TOASTED CROISSANT

27.95

WITH MAPLE SMOKED BACON, BLACKBERRY GASTRIQUE AND NATURAL JUS

ASSORTED APPETIZER PLATTER (FOR TWO OR MORE PEOPLE)

23.95

- VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD WITH ROASTED GARLIC, BALSAMIC REDUCTION, PER PERSON

FIRST COLD PRESSED EXTRA VIRGIN OLIVE OIL, PURPLE BASIL SEEDLINGS AND BLACK LAVA SALT

- GRILLED PRAWNS AND SCALLOPS WITH ASIAN BEAN SALAD

- GRILLED BONELESS QUAIL WITH SAUTEED OYSTER, SHUMEJI, CREMINI AND KING ERYNGII MUSHROOMS

AND RED WINE JUS
- SEARED AHI TUNA (SERVED BLUE-RARE) CRUSTED WITH PANKO, PINK PEPPERCORNS AND CITRUS ZEST.
AND MANGO-PAPAYA SALSA, AVOCADO SALSA, WASABI AND SOYA GLAZE
- ARUGULA SALAD WITH BALSAMIC VINAIGRETTE

PASTA & RISOTTO

WILD MUSHROOM RISOTTO
28.95

WITH GRANA PADANO SHARDS, SCALLION, TOMATO CONCASSÉ AND TRUFFLE OIL

PAN ROASTED POTATO GNOCCHI
29.95

WITH GRILLED CORN, ROASTED PEPPERS, WILD MUSHROOMS, SCALLION
AND PARMESAN IN A ROASTED GARLIC CREAM SAUCE

PUMPKIN RISOTTO WITH GRILLED PRAWN
29.95

WITH HAZELNUT LEMON BROWN BUTTER

SEAFOOD SPAGHETTINI AGLIO OLIO
32.95

WITH PRAWNS, SCALLOPS, CALAMARI, SCALLION AND TOMATO CONCASSÉ

BISON BOLOGNESE PAPPARDELLE
32.95

WITH WILD MUSHROOMS AND SERRANO CHILE

MAIN COURSES

GRILLED VEGETARIAN PORTOBELLO MUSHROOM
25.95

WITH ASPARAGUS, BABY BEETS, SAUTÉED CHICKPEAS, FRENCH PUY LENTILS, MASHED POTATOES AND TRUFFLE OIL

CRISPY OVEN ROASTED NATURALLY RAISED CHICKEN
33.95

WITH ROASTED GARLIC MASHED POTATOES, GREEN ASPARAGUS, GOLDEN BEETS AND NATURAL JUS

MAPLE WHISKY GLAZED ATLANTIC SALMON
34.95

WITH WILD RICE, CIPPOLINI ONIONS AND HEDGEHOG MUSHROOMS AND LOBSTER SAUCE

PAN SEARED STRAWBERRY GROUPER
35.95

WITH ROASTED JERUSALEM ARTICHOKES, RAPINI, BABY BEETS, SPINACH AND CHERRY TOMATO JAM

DUCK CONFIT 35.95
WITH BABY GOLDEN & STRIPED BEETS, RAPINI, ASPARAGUS, RUSSET FRITES AND RED WINE JUS

PAN SEARED ARTIC CHAR
36.95

WITH CELERIAC PURÉE, WHITE ASPARAGUS AND CITRUS BEURRE BLANC

GRILLED PROVIMI VEAL CHOP

36.95

WITH ASPARAGUS, BABY BEETS, HARICOTS VERTS, MUSHROOM RISOTTO AND NATURAL JUS

ASSORTED FISH AND SHELLFISH, ATLANTIC SALMON, GROUPER, ARTIC CHAR, GRILLED

JUMBO PRAWN, 37.95

SCALLOPS, AND KING CRAB

WITH WINTER VEGETABLES, PURPLE POTATOES, LEMON OIL, GRILLED LEMON AND RED PACIFIC SEA SALT

SWEET SOYA MARINATED BLACK COD

37.95

WITH STIR FRY VEGETABLES, PURPLE POTATOES AND LEMON GRASS GINGER BROTH

PROSCUITTO WRAPPED LAMB TENDERLOIN WITH SPINACH, PINENUTS AND SUNDRIED

CRANBERRIES 38.95

WITH CRUSHED MINI RED POTATO, BABY BEETS AND RED WINE JUS

GRILLED BISON TENDERLOIN (8 OZ,)

44.95

WITH HEDGEHOG MUSHROOMS, BABY SPINACH, POTATO RÖSTI AND FOIE GRAS JUS

ROAST RACK OF AUSTRALIAN LAMB

49.95

WITH HONEY-MUSTARD-PECAN CRUST, MASHED POTATOES, ASPARAGUS, BABY BEETS, ORGANIC CARROTS

AND RED WINE JUS

STEAMED ALASKAN KING CRAB

49.95

WITH PURPLE POTATOES, WINTER VEGETABLES AND DRAWN BUTTER

ANGRY LOBSTER (2 LBS. ONLY)

PER

POUND-38.95

ROLLED IN TERRA'S SIGNATURE SPICE RUB, PAN SEARED IN CLARIFIED BUTTER, FINISHED WITH COGNAC & LEMON

WITH FALL VEGETABLES AND RUSSET FRITES

SELECTION OF PREMIUM QUALITY STEAKS

ALL STEAKS ARE SERVED WITH ASPARAGUS, BABY CANDY BEETS, CAULIFLOWER GRATIN, FINGERLING POTATOES AND RED WINE JUS

CANADIAN 'AAA' BEEF FILET (10 OZ.)

44.95

'USDA PRIME' RIB EYE (12 OZ.)

44.95

'USDA PRIME' STRIPLOIN (12 OZ.)

46.95

'USDA PRIME BONE-IN COWBOY RIB STEAK (24 OZ) WITH TERRA SIGNATURE SPICE RUB AND PAN SEARED 59.95

ADD 2 JUMBO TIGER

PRAWNS - 19.95

ADD 1/2 POUND OF STEAMED ALASKAN KING

CRAB LEGS - 21.95

ADD SEARED QUEBEC FOIE GRAS (3

OZ.) - 23.95