

BISTRO DAYS 2026

November 16th - November 21st

\$60 per person plus tax & gratuity



STARTERS

choice of one

Grilled Pork Ribs, scallion, togarashi, lemon-rosemary glaze

Winter Salad, pomodoraccio, prosciutto, parmesan, ranch, carrot, celery, tomato gf

Bison Poutine, bison gravy, Wisconsin cheese curds, parmesan, truffle

Blue Hubbard Squash Bisque, brandy, crème fraiche, chive gf

Substitute Morel Chanterelle Bisque for an additional \$5

MAIN

choice of one

Beef Bourignon, wagyu beef, pearl onions, bacon, pommes puree

Tiger Prawn, butter poached, French green lentils, French baby carrot, broccolini, cherry tomato

West Dover Sole, parmesan panko, herb tagliolini, lemon caper butter, snow peas, shiitake

Makhani Curry, braised chicken, harissa chickpea cake, cilantro, saffron yogurt gf

DESSERTS

choice of one

Pumpkin Bar, blackberry coulis, whipped mascarpone

Lemon Cheesecake, graham cracker crust, cherry reduction

Chocolate Budino, espresso cream, cocoa nibs, raspberry gf

