

## Starters

Crab cake, sambal aioli, Thai pepper-carrot slaw 20

BBQ sticky duck crepe, chopped mango salad, sesame snap dust 18

Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 19

Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, honey drizzle 16

Tanto Latte Burrata cheese, garlic scape pesto, confit garlic, harissa roasted tomatoes, grilled toast points 19

Antipasto salad – cured meats, olives, pepperoncini, pickled artichoke, cherry tomatoes, marinated baby bocconcini, cheeses, mixed greens, red wine vinaigrette 19

Warm roasted Fall vegetable salad, toasted pumpkin seeds, chevre, pomegranate seeds, cannellini beans, Dijon vinaigrette 14

Steamed mussels, Thai coconut & red curry, French bread 19

Escargot & mushroom fricassee in roasted garlic cream 17

Steak tartare, smoked oyster aioli, crostini 18

Hand made French bread, house made cultured butter 8- basket

## Mains

Bacon wrapped elk meatloaf, sweet potato & yam mash, hunter sauce, braised greens, confit tomatoes 34

Grilled 12 oz bone-in BC pork loin chop, apple-star anise compote, duck fat confit baby potato 42

Madras sweet potato & chickpea curry, spinach, mango chutney, basmati rice 26

Pan-seared Little Fort BC trout, lemon-garlic parsley sauce, crushed baby potatoes 32

Herb marinated roasted chicken breast, savoury bread pudding, thyme jus 33

Brome Lake duck breast, cherry & fig glaze, crispy chive gnocchi 35

Braised beef cheek Bourguignon on pappardelle noodles 29

Slow cooked lamb shank, roasted garlic whipped potatoes, sunflower seed & lemon gremolata 36

Sesame crusted ahi tuna, house made kimchi fried rice, sweet soy & coconut-lime reductions, fried egg 35

Grilled 10 oz New York striploin steak, red wine-shallot demiglace, asiago scalloped potato 52

*Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, please book for 7pm or later or let us know if you would like to stay longer*

*18% gratuity added to tables of 6+*

**brownstone**  
RESTAURANT