

Starters

Tuscan greens house salad, peas, cucumber, radish, beets, fresh herb dressing	14
Beetroot cured trout gravlax, blini, crème fraîche, pickled red onion, fried capers, herb aioli	20
Beef 'Pho' carpaccio – ponzu marinated mushrooms, five spice aioli, fresh cilantro	20
Duck confit & wild mushroom flatbread, garlic scape pesto, parmesan mousse, braised leeks	20
Tanto Latte burrata, prosciutto, confit cherry tomatoes, toasted panko, fresh fruit, balsamic reduction	19
Soba noodle salad, carrots, red cabbage, cucumber, lime-sesame-soy dressing, nori strips	14
Sous vide, grilled baby squid, spicy sausage dressing, crispy chickpeas, lemon aioli	17
Rabbit tart with spinach, goat cheese, dates, prosciutto, truffle vinaigrette	20
Smoked garlic hummus, sweet potato chips, goat cheese crumble	16
Escargot & mushroom fricassee in roasted garlic cream	16
Hand made French bread with butter	8- basket

Mains

Maple-glazed pork tenderloin, Dijon cream, duck fat confit potatoes	30
Pan-roasted Pacific coho salmon, fennel-lemon cream, fennel-green onion salad, pommes Anna	36
Pan-roasted Brome Lake duck breast, orange-hoisin sauce, soy marinated egg, garlic greens	36
Chicken piccata, lemon-butter-caper sauce, green pea & chive orzo, glazed radish	32
Hand-rolled gnocchi, wild mushroom cream, truffle mascarpone, fresh arugula, shaved parmesan	29
Char-grilled 10 oz Alberta striploin steak, green peppercorn sauce, beef tallow roasted potatoes	54
Seafood Linguine – prawns, mussels, bay scallop, clams, salmon – tomato & basil sauce	32
Grilled lamb loin chop, mint & green pea puree, herb couscous, salsa verde, goat's cheese	45
Bacon wrapped elk meatloaf, mushroom sauce, whipped potato, seasonal vegetables	42

ALL ONLINE MENUS SUBJECT TO CHANGE

Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, we invite you to book for 7pm or later or let us know if you would like to stay longer. We will always do our best to accommodate.

brownstone
RESTAURANT