

## Lunch



### Starters

#### **Soup of The Day \$14**

Chef's daily selection

#### **Arugula Salad \$16**

Crisp Shallots, Heirloom Cherry Tomatoes, Toasted Walnuts, Shaved Grana Padano and Sherry Vinaigrette

#### **Warm Carrot Salad \$19**

Roasted Rainbow Carrots with Whipped Goat's Cheese, Pistachio Dukkha and Plumped Raisins

#### **Caprese \$20**

Fresh Italian Mozzarella with Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Vinegar and Crusty Bread

#### **Confit Duck Wings \$19**

Brome Lake Duck Wings in an Orange-Rosemary Glaze with Maple Crema and Scallions

#### **Charcuterie and Cheese Board \$36**

Selection of local cured meats and cheese, artisan crackers, nuts, mustard and house chutney

### Mains

#### **Braised Rabbit Pappardelle \$42**

Rabbit Braised in White Wine and Pancetta with Roasted Cremini Mushrooms in a Creamy sauce, served on Hand Cut Fresh Pappardelle

#### **Baker Burger \$32**

House Blend Beef Burger, with Swiss Cheese, Red Dot Bacon, Arugula, Tomato, Red Onion and Horseradish Aioli on a Brioche Bun with House Cut Fries

#### **Alberta Beef Striploin \$55**

12oz Alberta Striploin with Buttermilk Mashed Potatoes, Blistered Vine Tomatoes, Crispy Onions, Bordelaise sauce and Chef's Vegetables

#### **Roast Chicken Supreme \$38**

With Roasted Fingerling Potatoes and a "Hunter's" Sauce of Pickled Pearl Onions, King Oyster Mushrooms and Heirloom Cherry Tomatoes with Chef's Vegetables

#### **BC Spring Salmon \$42**

Crispy Skin, Filet of Spring Salmon with Alberta Barley Risotto and Chef's Vegetables

#### **Brown Rice Bowl \$33**

Seared Ahi Tuna or Tofu with Shredded Carrots, Cherry Tomatoes, Spicy Cucumber, Cured Egg Yolk, Scallions and Creamy Tahini Vinaigrette

*\*Please note a gratuity of 18% will be added to all groups of 6 or more\**