

Family ^{STARTERS} STYLE

GREEN BROCK SALAD (Vegan)

roasted broccoli, zucchini, toasted chickpea, sesame, pumpkin seed, quinoa, creamy tahini cilantro vinaigrette

SUMMER HEIRLOOM BLOOM (V)

roasted candied beets, strawberry, aril, crumble gorgonzola, fresh dill, stone- blueberry balsamic vinaigrette

THE GREEN GODDESS

Perisan cucumber, baby spinach, avocado, toasted hemp, edamame, poppy seed, dill greek yogurt yuzu drizzle

STONE NECTAR CARPACCIO

Ontario pease, plum, basil, crumble pecans, lemon ginger cream,

CHARRED SUMMER CAESAR (V)

Gem greens, Brussel spouts kale, za'atar chickpeas, crumble focaccia , greek yogurt Caesar dressing

SUMMER GARDEN GREENS (Vegan)

baby cukes, cherry tomatoes, pickled shallots, heirloom carrot, vanilla orange vinaigrette

ERDÄPFELSALAT SALAD (Vegan)

roasted new potato, shallot, bell pepper, chive, fresh dijon dill creamy vinaigrette

KEEPIN UP WITH THE KOHRABI SLAW (Vegan)

Heirloom purple, cabbage, ginger, turmeric, fennel, cilantro, toasted sesame, fennel - smith apple vinaigrette

TOMATO BLOSSOM SALAD

Italian bocconcini, heirloom tomatoes, serrano chill oil, currants, fresh basil, malt salt, silvered kalamata,

V- Vegetarian
GF - Gluten Free
DF - Dairy Free

Family **STYLE**

PROTEIN

ARGENTINEAN FLANK STEAK (GF)

charred bell pepper, fresh avocado chimichurri

BRAISED LAMB SHANK (GF)

British vindaloo pearl onion jus

HERB ENCRUSTED BEEF TENDERLOIN (GF)

cracked peppercorn, porcini mushroom jus

MIAMI "BABY GOT BACK RIBS" (GF)

tequila soaked mango salsa, fresh cilantro

FRENCH STEAMED MUSSELS (GF)

brown butter shallot garlic cream

GADIDEA SEARED COD (GF)

caper, roasted garlic, citrus beurre blanc

SCANDINAVIAN SCALLOPS

cured reindeer, leek snow pea puree

GRILLED ATLANTIC SALMON (GF)

creamy avocado pickled ginger salsa

HANOVER STYLE PRAWNS

infused grilled pineapple salsa, fresh micro zesty

EUROPEAN SEA BASS "Branzino" (GF)

grainy mustard garlic creme

CANARD À LA PRESS (DUCK)

Asian 5 spice, sesame, special hoisin sauce

PROVENÇAL LAVENDER GALLUS (GF)

elderflower infuse honey citrus beuree

CONFIT CHICKEN (GF)

Saskatoon berry chutney, shallot sage jus

SORREL SMOKED GLAZED TURKEY (GF)

Hanover style jerk scotch bonnet jus

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Family ^{SIDES} STYLE

RICOTTA GNOCCHI

truffle duxelles, garlic, rosemary cream

HEIRLOOM CARROTS (GF)

infused maple roasted coffee crumble cotija

SUMMER ROASTED SQUASH (GF)

charred corn, crispy lardon, bell pepper

YOKOHAMA BROCCOLINI (V)

bone marrow butter, yuzu zest

BROOKLAND'S FARM POTATOES (V)

buttery grainy dijon, thyme, fresh dill

SUMMER PATTY PAN (V)

Malaysian curried, coconut, bird eye chilli

NUTTY TOASTED FARRO (V)

shaved parmigano, lemon zest, fresh parley

HEIRLOOM PAVÉ (V)

candied beet, sweet potato, yukon gold

FRENCH POMME PUREE (GF)

roasted garlic, french chive buerre

MEXICAN STREET CORN

chili aioli, crumble cotija, fresh cilantro

MOROCCAN SPICED QUNIOA (VEGAN)

roasted chickpea, cranberry, corinader, lemon zest

ROASTED ROOT NIGHTSHADE (Vegan)

baby eggplant, zucchini, sweet red pepper

YUKON GOLD RÖSTI (V)

fresh scallions, caramelized leek, shaved gruyere

ASIAN STYLE BOK CHOY

chilli garlic ginger, toasted sesame

FIELD GREENS RICE (Vegan)

toasted hemp, scallion, fresh parley, oil drizzle

STEAKHOUSE MUSHROOMS

cremini, roasted garlic, thyme, truffle drizzle

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