

# Dinner Menu

Executive Chef **Bruce Woods**

## APPETIZERS

**Kataifi wrapped crispy shrimp** 15  
with wasabi mayo

**Salmon tartar** 18  
avocado & spicy radish, wasabi-soy dressing

**Baked goat cheese** 14  
roasted bell pepper salsa with pesto

**Nova Scotia lobster cake** 21  
mango salad & citrus mayo

**Beef carpaccio** 15  
heirloom tomato, jalapeño & pickled ginger  
salsa, micro herb salad

**Baby lettuce & mixed herb salad** 12  
pear, Roquefort, honey-lemon dressing

**Steamed mussels** 15  
in a coconut-curry sauce, served with Yukon gold frites

**Sautéed wild mushroom & spinach salad** 15  
with shaved parmesan, tomato, balsamic

## MAIN COURSES

**Honey mustard glazed wild red spring salmon filet** 26  
lobster croquette

**Miso baked black cod** 29  
mango salsa and wasabi mash

**Muscovy duck confit filled ravioli** 23  
sage & butternut squash purée

**Braised lamb shank with tomato & herbs** 26  
champagne risotto, haricots verts

**Pork tenderloin with five spice** 27  
lentilles du Puy, caramelized pear & Calvados jus

**House made pappardelle** 21  
sautéed wild mushrooms, light truffle cream

**Citrus-yogurt marinated breast of free range chicken** 25  
jasmine scented rice & broccolini

**8 oz prime rib beef burger** 20  
avocado salsa, white cheddar & Canadian bacon, Yukon frites

**Brassaii Bistro Steak with shallot jus** 25  
Yukon frites

**Bacon wrapped filet of beef** 36  
truffle scented cauliflower purée, rosemary jus

**Sides** 7

Roasted mini Yukon gold potatoes

Frites lemon mayo

Wasabi mash

Steamed vegetables

Grilled vegetables

Sautéed spinach