

cucina
*A Night in the
Great White North*

AMUSE-BOUCHE

POUTINE

*our take on a Montréal classic
potato pavé, cheese curd, gravy espuma*

APPETIZER

LOBSTER ROLL

*a tribute to the b'ys out East
brioche, butter lettuce, old bay aioli*

ENTR- EH

SADDLE OF LAMB

*tender & earthy with Canadian grown vegetables
pommes aligot, horseradish cauliflower, pickled ramp*

DESSERT

NANAIMO BAR

*a staple during the holidays from our BC friends
graham cracker, espresso custard, maple cashew gelato*

75 loonies



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TO SHARE

because Canadians are nice



BEET

*great Canadian beets (and no, not those Tragically Hip ones)
pine nut cream, parmesan mousse, endive*

19 loonies

CHARRED CABBAGE

*a simple farm to table dish celebrating our terrain
roasted butternut squash, taleggio cream, fried shallot*

19 loonies

CANADIAN BEVERAGE PAIRINGS

sorry, these are an additional charge

45 loonies



*We hope you enjoy your experience!
It's no worries on our end.*