

EDWARD LEVESQUE'S KITCHEN

www.edwardlevesque.ca

dec. 2011

Mike Skinner Trio, 7 – 10 p.m. 3rd Saturday of December and New Years Eve.

- Hot Soup - carrot, coconut, coriander, cumin, harissa, 9
- crispy arborio arrancini, stuffed w. fontina, tomato/green olive sauce, 9.50
- bosc pear, endive, escarole, stilton salad, rosemary vinaigrette, 10
- winter salad - beet, apple, fennel, herbed chevre, golden pomegranate, tarragon/buckwheat honey vinaigrette, 10
- grilled calamari, feta, chopped tomato, black olive tapenade, red chili, 13

Sides

- 5 cheddar & sage biscuits w. apple butter, 5
- russet frites, harissa aioli, smoked paprika salt, 6
- sweet potato frites, truffle/parsley aioli, 7
- mixed green salad, tarragon vinaigrette, 7
- sweet and sour roasted root veg, 4

Warm up to winter, 11

- **Sazerac** - Knob Creek Bourbon/Sweet Vermouth/bitters/orange juice
- **Crown Royal** w/ Barenjager Honey Liqueur & Spiced Hot Apple Cider
- **Beefeater Gibson** - Classic dry vermouth/ gin martini on ice with cipollini onions
- **Manhattan** - Crown Royal/Sweet Vermouth/bitters/cherry
- **Prosecco** - Cassis, berries

- pan-seared 'ocean-wise' Lake Huron Pickeral, chive mash potato, beets & green beans, arugula sauce, 24
- wild mushroom lasagna, side green salad, 18
- Gustafson farms seared duck breast, parsnip puree, sautéed turnips, spiced redberry reduction, 22
- house-made ricotta gnocchi, cumbrae spicy Italian sausage, leeks, tomato/basil sauce, grana padano, 18
- *med. rare 6 oz. steak/frites, cumbrae flatiron, roast sweet pepper/caper/oregano salad, russet frites w. smoked paprika salt, 26
- Gustafson farms chicken pot pie, tarragon veloute, rosemary/parmesan crust, side green beans, 19
- Mac n' cheese - rigatoni, three cheese béchamel, roasted plum tomato, crispy herbed crumbs, 16

*cumbrae farms meat/menu changed often/no sysco/all food as local as can be, and mostly, this time of year...from the farm/no trans fats/ not all allergies can be accommodated/inform waitstaff of yours before ordering/

Desserts made by aya hasagawa

- Carrot Cake, citrus cream cheese frosting, 7
- Espresso-marinated dates, pressed yoghurt, halvah, buckwheat honey, date molasses, 6
- Warm Apple/Blueberry crumble, brown bread ice cream, 9

- Pistachio blanc mange, blueberry sauce, 7
- Warm walnut/Date Cake, candied cranberries, salty bourbon/caramel sauce, whipped cream, 8
- Slice of Tuxford & Tebbutt Creamery Stilton, walnut & raisin toasts, truffled honey, bosc pear & early supreme apple, Warre's Warrior Reserve Port shooter, 18

Hot Drinks

- fresh mint or matsu apple tea 3
- spiced steamed cider 4., whiskey, black rum, fancy brandy français or honey liqueur, add 4
- bottomless drip coffee/decaf/americano 3
- cappuccino, latte 4
- espresso 2.25
- hot teas:
 - twinnings... green, english breakfast, orange pekoe, lady grey, earl grey
 - steeped and infused...camomile, earl grey de la crème, rooibos chocolate mint,
 - mighty leaf...bombay chai, vanilla bean, tropical green, white orchid, orange 3

Featherstone Late Harvest Cabernet Franc Icewine, 14