

EDWARD LEVESQUE'S KITCHEN

www.edwardlevesque.ca

Winterlicious 2012, dinner

January 27 through February 9

Tuesday through Saturday nights, first seating 5.30.

\$35.00

- **crispy baked saganaki**, arugula, walnut/pomegranate/date chutney, cherry tomato pepper
- **citrus salad**, shaved fennel, escarole, orange and grapefruit slices, marinated red onion, spiced chick peas, preserved lemon vinaigrette v
- **smoked salmon**, pickled farm beets w. horseradish-whipped yoghurt, walnut bread toasts
- **roasted onion soup** w. stilton, sage/chive biscuit v

- gustafson farms chicken **pot pie**, tarragon veloute, flakey rosemary crust
- 5 grain(arborio, puy lentil, wheatberry, barley, quinoa) **mushroom risotto**, pecorino, thyme v
- pulled **porc shoulder** – grana padano/sage polenta, sweet & sour cabbage
- 12 hr. **beef ribs**, dijon mash potato, red carrots cooked in dark red wine/beef reduction, gremolata
- georges bank **haddock** filet, crumbed & pan-fried, green beans w. almonds, parsley red potato, dilled green tomato chutney
- cumbraes grilled **Lamb sausage** – dijon puy lentils, frites, roast corn/chipotle salsa

- wildflower honey/maple walnut **baked brioche cake**
- warm apple/berry **crumble**, buckwheat honey whipped yoghurt
- mascarpone **panna cotta**, spiced red berry sauce

no split plates, substitutions, take-out.

