

FIRST IMPRESSIONS

ENGLISH CUCUMBER WRAPPED **SPRING GREENS** DRESSED WITH MANITOBA HONEY - APPLE
VINAIGRETTE, CHERRY TOMATO, RADISH AND TOASTED ALMOND \$7

LOCAL GREENLAND GARDEN COCKTAIL TOMATO, GOAT CHEESE CROQUETTE,
WHITE BALSAMIC VINAIGRETTE AND **WILD ORGANIC ARUGULA** \$7

SWEET WATERMELON, LEMON SORBET AND **NEVA FARM MICRO GREENS** WITH
BASIL INFUSED COLD PRESSED OLIVE OIL \$7

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**SOUP OF THE DAY**; PREPARED THOUGHTFULLY WITH THE FRESHEST INGREDIENTS \$7

**THE IM'PORT'ANCE OF ONION SOUP**  
TAWNY PORT BLESSED CARAMELIZED ONION BROTH,  
HINTS OF ROSEMARY BAKED WITH FOUR CHEESES AND RYE CROSTINI \$7

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TAMED **MUSHROOM** DUXELLE STRUDEL WITH ST. AGUR BLEU BAKED IN PHYLLO PASTRY WITH
CANDIED GREENLAND GARDEN CHERRY TOMATOES AND BALSAMIC MOLASSES \$12

BERKSHIRE **PORK** BELLY SOAKED IN SOY AND ROCK SUGAR, GENTLY SMOKED OVER APPLEWOOD
SERVED WITH BRAISED CABBAGE AND GALA APPLE \$12

WILD CAUGHT **SCALLOPS**; PAN SEARED, DRIZZLED WITH VANILLA BEAN - CITRUS VINAIGRETTE,
CRISP PROSCIUTTO, SHAVED FENNEL AND VALENCIA ORANGE \$12

CANAPE TRIO; TORCHON OF FOIE GRAS WITH ROASTED PEACH,
TRUFFLED CELERIAC MOUSSELINE & BEET CURED SALMON GRAVADLAX \$12

MAIN COURSE

SHELLFISH RISOTTO; TRADITIONALLY PREPARED ARBORIO RICE WITH SCALLOP, KING CRAB AND
BUTTER POACHED CANADIAN LOBSTER TAIL FINISHED WITH CREAMY MASCARPONE \$32

ANTI-PASTA OF ZUCCHINI RIBBON 'NOODLE' IN A WILD ARUGULA AND PINE NUT PESTO, OVEN-DRIED
PLUM TOMATOES, ARTICHOKE HEARTS AND KALAMATA OLIVE WITH PORTABELLA FRITES \$22

PRAIRIE MIXED GRILL; PETITE STERLING SILVER FILET MIGNON, CURRENT'S OWN BISON SAUSAGE
AND CANADIAN LAMB CHOP, GOLDEN MASHED POTATO, SAUCE DIABLE \$36

COMPRESSED **VEAL** BREAST BRAISED IN ROSEMARY, JUNIPER AND OLD VINE ZINFANDEL WITH
PAN SEARED STRIPLOIN MEDALLIONS AND TRUFFLE BUTTER, NAVY BEAN CASSOULET \$31

QUEBEC MAGRET **DUCK** BREAST ROULADE IN SAVOY CABBAGE WITH PARSNIP PUREE, CONFIT OF DUCK
LEG PEROGYS, FINGERLING POTATO FARMHOUSE GOUDA AND FOIE GRAS POUTINE \$32

TOGARASHI SPICED **ELK** STRIPLOIN WITH ASPARAGUS SPEARS AND WARM CREAMER POTATO SALAD
WITH SPRING GREENS, CHERRY TOMATO AND WHOLE GRAIN MUSTARD VINAIGRETTE \$35

PAN -SEARED FILET OF **HALIBUT**, WITH CUCUMBER AND SWEET PEPPER MIGNONETTE, SHALLOT
'ONION RINGS' AND ORGANIC RED QUINOA \$28

PEPPERED MANITOBA **PORK** TENDERLOIN WITH A BRANDY BING CHERRY JUS NATURE AND
PUREE OF SWEET POTATO \$24

CURRENT'S **CABERNET CHICKEN**; MUSHROOM STUFFED CHICKEN BREAST SUPREME PAN SEARED
WITH A CABERNET - THYME GLACE AND SMASHED FINGERLING POTATOES \$29

THE 'BRICKEN'; PAN SEARED HALF **CHICKEN** COMPRESSED UNDER THE WEIGHT OF A BRICK
TRUFFLED PAN 'GRAVY AND SAGE BUTTERMILK MASHED POTATO \$26

10 OUNCES OF STERLING SILVER™ **NEW YORK** STRIPLOIN CHAR GRILLED TO YOUR SPECIFICATION
WITH A FINES HERB BUTTER AND CURRENT HOUSE CUT FRIES \$32

PAN SEARED MANITOBA LAKES **PICKEREL** FILLETS WITH A
RUBY RED GRAPEFRUIT-CHARDONNAY BUTTER SAUCE AND ROASTED RED SKIN POTATOES \$27