

Scholar's Dining Room Autumn Menu

\$50 + tax

1ST COURSE

Yarrow Meadows Duck Consommé

*with caramelized shallot and duck confit
wonton, ginger, and smoked shoyu*

or

Fried Okanagan Goat Cheese and Golden Beet Salad

with shaved pears and toasted hazelnuts

2ND COURSE

Pan Fried Potato Gnocchi

*with wild mushrooms, house cured beef
bresaola, crispy sage, and onion velouté*

or

House made Saffron Tagliatelle

*with bottarga, lemon beurre blanc, and
watercress*

MAIN

Peppered Johnstons Pork Tenderloin

*with cannellini beans, Brussels sprouts, apple-
rosemary relish, and mustard jus*

or

Pan Roasted Duck Magret

*with winter squash puree, five spiced
cranberries, and savoy cabbage*

or

Parmesan Crusted Pacific Halibut

*with beet risotto, baby broccoli, and tarragon
butter*

DESSERT

Please ask your server for today's creations



Scholar's Dining Room Fun Facts!

Shoyu is Japanese-style soy sauce which is fermented longer than Chinese soy sauce giving it a sweeter, more complex flavour.

Gnocchi are Italian dumplings made of potato. They originate in Verona dating back to the 1500s.

Saffron is the world's most expensive spice, costing more than gold by weight.

The name 'Tagliatelle' comes from the Italian verb 'tagliare' which means 'to cut' which is how it's prepared.

Duck Magret is another name for Muscovy Duck breast. The duck magret served tonight comes from Quebec.

Al Dente is a term from Italy which means 'to the tooth' which implies the food cooked should be firm to bite - this is how we've cooked tonight's risotto before adding butter and parmesan to make it creamy.

Tarragon's 'serpentine' root system made medieval healers think it was an effective cure for snake bites.

Bottarga is a delicacy made from the cured roe of fish.

Proudly serving Oso Negro
regular and decaffeinated coffee

