

FROMAGES ET CHARCUTERIE

selection of small farm cheeses and cured meats

roquefort, brillat savarin, le chevre noir, saucisson sec and country style duck pâté, chutney, mustard, pickles, baguette

petit — 32
maison — 45

FRUITS DE MER

chilled east coast lobster tail — 29
chilled crab legs — 26
poached prawns — 28

HUÎTRES

east | west coast oysters
6pcs — 28

PETIT PLATEAU — 120

1 lobster tail, 6 oysters, 1/2 lbs mussels, 1/2 lbs clams, 1/2 lbs crab legs, 4 poached prawns

PLATEAU VERMILLION — 195

2 lobster tails, 12 oysters, 1 lbs mussels, 1 lbs clams, 1 lbs crab legs, 6 poached prawns

CONDIMENTS

cocktail sauce, mignonette, fresh horseradish, house hot sauce



LES À-CÔTÉS SHARING SIDE DISHES

POMMES FRITES

vancouver island sea salt — 9
truffle — 11

LÉGUMES RACINE GLACÉS

roasted carrots, turnips, thyme — 10

POMME MOUSSELINÉ

mashed potatoes — 10

MÉLANGE DE CHAMPIGNONS

roasted mushroom medley, herb butter, white wine, chives — 13

LE GRATIN DE PÂTES

orecchiette pasta, béchamel, gruyère, brioche crumble — 13

ENTRÉES

SOUPE DU JOUR

daily soup — 13

SALADE MAISON

baby gem lettuce, fine herbs, heirloom tomatoes, radishes, red wine vinaigrette — 16

TARTARE DE BOEUF [Ⓟ]

diced AAA alberta beef striploin, capers, smoked onion, egg yolk, cornichons, dijonnaise, potato crisps — 23

RILLETTE ET PÂTÉ DE CANARD

brome lake duck confit, country pâté, seasonal fruit chutney, house pickles, grilled baguette — 22

SOUPE À L'OIGNON [Ⓟ]

caramelized onions, sherry-bone broth, gruyère, baguette — 16

SALADE DE CRESSON

watercress and frisée, roquefort, red wine poached pears, candied nuts, maple-cider vinaigrette — 19

ESCARGOTS À LA BOURGUIGNONNE

local garlic & fine herb butter, sourdough crumb — 11

TERRINE DE FROMAGE DE CHÈVRE

whipped goat cheese, pine nuts, cranberries, tarragon, frisée, arugula, grilled baguette — 19

THE VERMILLION ROOM

PLATS PRINCIPAUX

STEAK FRITES [Ⓟ]

10oz alberta striploin, fries, herb butter, rosemary aioli — 49

MIGNON AUX POIVRES [Ⓟ]

8oz black angus alberta tenderloin, parsnip, crispy brussels sprouts, creamy peppercorn sauce — 66

CASSOULET DE CANARD

brome lake duck confit, white bean cassoulet, mushrooms, braised pork belly, toulouse sausage, brioche crumbs — 47

POULET RÔTI MAISON

maple hill farm rotisserie chicken, lemon thyme roasted fingerling potatoes, seasonal vegetables, red wine jus — 46

BISON BOURGUIGNON [Ⓟ]

alberta bison, house bacon, pearl onions, mushrooms, mashed potatoes, red wine jus — 47

PLATS POUR DEUX SHARING PLATES FOR TWO

CÔTE DE BOEUF [Ⓟ]

36oz bone-in ribeye, roasted garlic, red wine jus
choice of two sharing side dishes — 134

POULET RÔTI ENTIER

whole maple hill farm rotisserie chicken, red wine jus
choice of two sharing side dishes — 85

BOUILLABAISSE DE FRUIT DE MER

prawns, mussels, clams, scallops, white fish, pernod-tomato broth, saffron aioli, grilled baguette — 49

MOULES MARINIÈRES

mussels, garlic, wine, fine herbs, butter, citrus, house fries, saffron aioli
petite — 28 | maison — 37

MORUE EN PAPILOTE

sablefish, garden herb quinoa, tomatoes, roasted peppers, picholine olives, fennel, piperade, beurre blanc — 48

TARTE TATIN AU LÉGUME D'HIVER

beets, butternut squash, turnips, potatoes, goat cheese, roasted red pepper coulis, wilted greens — 38

PARMENTIER DE LÉGUMES

puy lentils, mushrooms, root vegetables, pine nuts, truffle mashed potatoes, parsley, sourdough — 39

ACCOMPAGNEMENTS

creamy peppercorn sauce — 6
béarnaise — 6
roquefort — 10
lobster tail — 29

[Ⓟ] The Vermillion Room Signature Dish

