

FRUITS DE MER

EAST COAST OYSTERS

lemon, horseradish, mignonette,
house hot sauce
half dozen - 32 | dozen - 60

SHRIMP COCKTAIL

citrus poached prawns,
classic cocktail sauce, lemon - 26

ALBACORE TUNA CRUDO

fresno chilis, blood orange,
artichokes, cilantro - 26



VERMILLION BURGER

double beef patties, aged cheddar, maple glazed
thick cut bacon, arugula, pickled red onion,
VR sauce, seal salt fries, parmesan aioli - 29
add truffle fries + 4

MUSSELS & FRIES

coconut red curry, cilantro,
seal salt fries, parmesan aioli - 34
add truffle fries + 4

ORGANIC CHINOOK SALMON

rice, bean and mussel cassoulet, parsnip,
smoky maple sauce - 46

MUSHROOM GHNOCCHI

red fox fungi mushroom, asparagus,
basil pesto cream sauce - 34

ENTRÉES

CHEESE & CHARCUTERIE

small farm cheeses, local cured meats, house pickles,
fruit chutney, french baguette - 36

HOUSE SALAD

arugula, frisée, radicchio, radish,
shaved beets, red onions, pistachio
crusted chèvre, pumpkin seeds,
haskap berry vinaigrette - 18

BEEF TARTARE

diced AAA alberta beef, capers,
cornichons, smoked egg yolk,
pommery musrtard, black garlic aioli,
grilled sourdough - 25

ONION SOUP

caramelized onions,
sherry-bone broth,
gruyère, baguette - 14

ROASTED BEETS

orange whipped ricotta, strawberries,
fennel jam, crispy garbanzon beans,
ricotta salata, balsamic gastrique - 19



PLATS PRINCIPAUX

PRIME RIB

slow roasted alberta beef, pommes mousselines,
braised carrots, horseradish cream, natural jus
12oz - 55 | 16oz - 67

FILET MIGNON ROSSINI

8oz beef tenderloin, beef tallow brioche,
red fox fungi mushroom, foie gras,
madeira truffle bordelaise - 79

STEAK FRITES

12oz new york strip steak, garlic and herb butter,
sea salt fires, parmesan aioli - 53
add truffle fries + 4



ACCOMPAGNEMENTS

SEA SALT FRIES

parmesan aioli - 9

TRUFFLE FRIES

mushroom salt, chive, parmesan aioli - 13

CRISPY BRUSSEL SPROUTS

apple gastrique - 10

ROASTED BABY POTATOES

lemon, thyme - 10

PASTA & CHEESE

gruyère, parmesan, bread crumbs - 13

MUSHROOMS

garlic, sherry - 14

BRAISED ALBERTA BEEF SHORT RIB

brown butter pomme purée, roasted heirloom
carrots, carrot top pistou,
natural jus - 46

ROTISSERIE CHICKEN

half roasted chicken, maple glazed beets,
lemon thyme potatoes, natural jus - 42

CRISPY TOFU

cauliflower, king mushroom,
pea velouté, spicy cashews - 32