

# The AquaTerra Table D'Hôte

This menu changes weekly, please consider this a sample offering  
of our chef's creation.

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## Soft Shell Crab Sandwich

panko fried soft shell crab | lemon garlic aioli | crisp baguette |  
fennel, celery & tomato salad | wild rose vinaigrette

**2008 peninsula ridge, wismer vineyard  
sauvignon blanc**

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## Risotto

shredded duck confit | butternut squash | crisp celery hearts |  
truffle essence | duck crackling

**2007 bergeron estate winery, clark's barrel reserve  
pinot noir**

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## Beef

grilled beef tenderloin | celery root & cauliflower puree |  
rosemary & sea salt frites | foie gras demi-glace

**2007 featherstone estate winery, onyx  
cabernet franc | merlot**

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## Choice of Dessert

**2004 daniel lenko estate winery select late harvest vidal**

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## Coffee or Tea

**\$45**

**with wine tasting**

**\$65**

**courses available a la carte**

# Aqua

## STARTERS

### Seafood Chowder

shrimp, corn & chouriço fritters | crab | cream | oven-dried grape tomatoes  
\$9.

### Escargot & Mushroom Fricassee

escargot | garlic, onion & mushroom cream sauce | parmesan twists  
\$9.

### Crab Cakes

curried snow crab & yukon gold potato cakes | panko crust | mango greens | wasabi aioli  
\$9.

### Pan-Seared Shrimp

5 tiger shrimp | sambal oelek | chouriço butter | sliced baguette  
\$10.

### Waldorf Salad

shrimp | lobster | endive | apple chips | lemon segments |  
pistachio dust | green onion dressing  
\$12.

### Gravlox

house cured salmon | beet marinade | pickled onions | lemon aioli | baby arugula  
\$12.

### Pan-Seared Sea Scallops

squash, yukon gold, & pork belly hash | microgreens  
\$12.

## MAIN COURSE

### Salmon

pan-seared pacific king salmon | double smoked bacon & maple syrup glaze  
\$24.

### Seafood Risotto

pan-seared shrimp | scallops | lobster tail | aged cheddar  
\$26.

### Lobster and Crab Raviolis

lobster and crab filled raviolis | pan-seared shrimp | scallops | lobster tail | lobster cream  
\$26.

### Evening Fish Feature

your server will describe this evening's offering  
\$28.

### The AquaTerra

grilled beef tenderloin | langoustine potato cake | large shrimp | langoustine sauce  
\$35.

# Terra

## STARTERS

### Evening Soup Feature

your server will describe this evening's offering

\$6.

### French Onion Soup

simmered sweet onions | madeira wine | beef stock | crostini | swiss cheese

\$7.

### Beet Salad

frisee | baby arugula | lemon chive goat cheese | phyllo crisps | niagara raspberry & baco noir reduction

\$9.

### AquaTerra Caesar Salad

romaine lettuce | house dressing | lemon croutons | pancetta crisp | parmesan cracker

\$7.

### Christophe's Mushroom Salad

roasted christophe's mushrooms | fifth town artisan cheese co. bedda fedda |

haanoverview farms bacon lardons | spinach | caramelized onion vinaigrette

\$9.

### Duck Confit Pizza

duck confit | caramelized onions | crème fraiche | tomato concassé | parrano cheese | asparagus | cassis reduction

\$10.

### Foie Gras

pan-seared foie gras | pumpkin bread pudding | pomegranate reduction | roasted pumpkin seeds

\$13.

## MAIN COURSE

### Root Vegetable Lasagna

butternut squash | sweet potato | celery root | rutabaga | smoked tomato sauce | brussels sprout leaves

\$19.

### Lamb Shank

red wine & herb braised new zealand lamb | root vegetable, pancetta & christophe's mushrooms succotash

\$21.

### Pork Tenderloin

pan-roasted pork tenderloin | leek wrapped confit of yukon gold potatoes | roasted carrot puree |

dried cherry & merlot demi-glace

\$25.

### New York Steak

grilled new york striploin | roasted fingerling potatoes | king oyster mushrooms | red wine braised chipollini onions |

caramelized shallot & horseradish butter | red peppercorn demi-glace

\$28.

### Beef Tenderloin

grilled beef tenderloin | garlic confit mashed | toasted walnuts | st. andré |

seasoned arugula | shallot demi-glace

\$30.

### White Stripe Lamb Rack

pan chancho pumpkin seed loaf encrusted | olive tapenade | leek wrapped confit of yukon gold potatoes |

port reduction | roasted yellow pepper coulis

\$32.

# Prix Fixe

choose one from each category

## STARTERS

### Curried Carrot & Cashew Soup

coconut milk | coriander cream

### Salad

red oak leaf lettuce | archibald orchards sparkling cider soaked cranberries | royal gala apples |  
spiced roasted walnuts | maple vinaigrette

### Pork Pâté

haanoverview farms pork | pickled carrots | seasoned baby arugula |  
grilled pan chancho baguette

### Shrimp Terrine

lemon, fennel, shrimp | sour cherry and onion compote | crostini | baby arugula

### Canuck Fondue

canadian cheese fondue | pan chancho bread cubes | pickled onion relish

## MAIN COURSES

### Gnocchi con Verdura

potato gnocchi | leeks | wilted spinach | mushroom reduction | local artisan cheese

### Pork Loin Chop

grilled haanoverview farms pork loin chop | filet beans |  
archibald orchards sparkling cider reduction | garlic confit potato croquette

### Chicken Supreme

pan-seared chicken supreme breast | sonset farms organic spelt & root vegetable cassoulet

### Beef Short Rib

braised beef short rib | garlic confit potato croquette | filet beans  
caramelized onion and horseradish reduction

### Rainbow Trout

pan-seared local trout | sonset farms organic spelt & root vegetable cassoulet |  
mixed micro sprouts

## DESSERT

### Pomme de Crème

poached apple | vanilla bean custard | mulled apples | house made vanilla ice cream

Starbucks Coffee or Tazo Teas

**\$28**