

# DINNER MENU

## starters

- HOUSE BAKED SOURDOUGH LOAF** | pink peppercorn + sea salt butter, pickles 12 **V**
- "BONE BROTH" CONSOMMÉ CLASSIQUE** | braised oxtail ravioli, vegetable brunoise 16
- PATÉ EN CROUTE - CHICKEN LIVER MOUSSE** | quince, port wine reduction, pearl onions 15
- BEEF TARTARE + KOREAN MARINADE** | pemberton beetroot, shiso mayonnaise, soy cured egg yolk, pear 19 **DF**
- HOUSE SMOKED JOHNSTON FARMS PORK BELLY** | sunchoke purée, beluga lentils, sherry jus 17
- BEETROOT CURED STEELHEAD "PHILLY ROLL"** | radicchio, pomegranate, grapefruit vinaigrette, cream cheese, radish, crispy rice 18 **GF**
- "FAUX GRAS" + KUMQUAT** | vegan "foie gras" mousse, cashew cream, brioche 14 **V, VE, DF**
- WINTER SALAD** | locally sourced vegetables, winter greens, cider vinaigrette 11 / 15 **V, VE, DF, GF**

## char-grilled meats

served with t19 loaded hasselback potato **GF**

- 36-DAY AGED RIB EYE** | 16oz; port wine reduction, prince edward island 67 **GF**
- CENTER CUT STRIPLOIN** | 10oz; port wine reduction, certified angus beef 42 **GF**
- BISON + CHORIZO CHEESEBURGER** | 8oz; caramelized onion, aged gruyère, butter lettuce, preserved lemon aioli 29

## land + sea

- BAVARIAN BREWHOUSE STYLE SMOKED PORK HOCK** | mustard sauce, braised red cabbage 34 **GF**
- ROASTED VENISON + RED KURI GNOCCHI** | sunchoke purée, roasted brussels sprouts, juniper + black currant jus 36
- PROSCIUTTO WRAPPED LAMB LOIN** | chorizo + beluga lentil, split pea purée, sage jus 39 **GF**
- VEGAN PAPPARDELLE** | local mushrooms, cashew cream, arugula, toasted pine nuts 26 **V, VE, DF**
- ARCTIC CHAR** | red pepper escabeche, salsify, saffron pilaf 37 **GF**
- SEAFOOD PASTA** | lobster, prawn + crab pappardelle, saffron + pecorino cream 41
- MISO MARINATED SABLEFISH** | crispy rice, bok choy, pickled radish; haida gwaii 39 **GF, DF**

## eleven dollar sides

T19 HASSELBACK POTATO **GF**  
gruyère, bacon, sour cream

ROASTED BRUSSELS SPROUTS  
pecorino cheese, jerusalem artichoke crunch

HOUSE SMOKED HAM HOCK MAC + CHEESE

KOREAN GOCHUJANG ROASTED ROOT VEGETABLES **DF**

## alpine cheese fondue experience

SERVED FAMILY STYLE 64 PER PERSON

### CHARCUTERIE + PICKLES **DF**

selection of european + locally cured meats, chutney, mustard, house made pickles

### WINTER SALAD **V, VE, DF, GF**

locally sourced vegetables, cider vinaigrette

### ALPINE CHEESE FONDUE **V**

gruyère, aged cheddar, emmenthal, served with filone baguette, new potatoes

### LINDT CHOCOLATE FONDUE

55% dark chocolate, fresh cut pineapple, marshmallow, strawberry, house baked treat

Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. 18% gratuity added for groups of 6 and larger. We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN