

# GRG Winterlicious

JANUARY 6TH TO 24TH

- \$38 -

## Amuse-Bouche

**Creamy Butternut Squash Soup**

## Appetizers

### Bibb lettuce salad

butter lettuce, prosciutto crisp, gem tomatoes  
shaved cucumber, blue cheese mousse dressing

- or -

### Chili & Garlic Prawns

romaine salad, asparagus, roasted tomatoes  
toasted almonds

- or -

### Steak Tartare +\$10

hand chopped beef tenderloin, capers  
egg yolk dressing, sourdough crostini

## Entrées

### House Made Potato Gnocchi

green asparagus, garlic scapes, wild mushrooms  
creamy basil pesto

- or -

### Pan-Seared Arctic Char

sautéed spinach, lemon spaetzle, wild mushrooms  
granny smith apple & jalapeño sauce

- or -

### Braised Beef Short Ribs

red wine glazed, herb mashed potatoes  
parsnip purée, caramelized baby carrots

- or -

### Surf & Turf +\$20

4oz canadian prime beef tenderloin & two tiger prawns  
served with, potato purée, heirloom carrots  
mustard red wine sauce

## Dessert

### French Classic Opera

dark chocolate, coffee buttercream  
joconde sponge