

SOLEIL BISTRO

»— SMALL PLATES —«

Thai Mussels

– mussels in Thai lemongrass coconut sauce \$9.00 –

Whipped Goat Cheese

– marinated cherry tomatoes and olives, served with focaccia bread \$9.00 –

Prawn Pil Pil

– roasted garlic & chillies in virgin olive oil, served with grilled bread \$12.00 –

Baked Camembert

– saskatoon berries, toasted baguette \$17.00 –

Roasted Bone Marrow

– served with shallot confit & warm baguette \$15.00 –

North Fork Elk Carpaccio

– mixed greens, honey mustard, shaved parmesan \$16.00 –

»— SALADS —«

Roasted Squash and Spinach Salad

– blue cheese, walnuts and orange vinaigrette 18/9 –

Beet Salad

– beetroot borani, confit beets, goat cheese & dukkah 16/8 –

Caesar salad

– Romain lettuce, croutons, parmesan cheese, anchovy 16/8 –

House Cured Gravlax

– \$5.00 –

Add to salad

Grilled Chicken

– \$5.00 –

Crispy Duck

– \$5.00 –

»— LARGE PLATES —«

Braised Beef Cheeks

– braised in cocoa and merlot, grilled asparagus \$24 –

Roasted Chicken

– smoked chorizo ragout \$22 –

Thai Mussels

– mussels in Thai lemongrass coconut sauce \$16 –

Roasted Squash Risotto

– \$18 –

+ add crispy prosciutto 3.00 +

Autumn Vegetable Stack

– parsnip puree, parsnip crisps, crispy cauliflower, grilled asparagus, roasted butternut squash, brussel sprouts \$17 –

Beef Tenderloin

– grilled 6oz beef tenderloin wild mushrooms & bone marrow sauce \$26.00 –

North Fork Ranch Elk & Bison Stew

– slow cooked elk & bison in a rich red wine gravy, mashed potato \$26 –

EH Farms Roasted Mangalitzka Pork

Shoulder

– served with a Moscato apple sauce \$26.00 –

Mediterranean Grilled Octopus

– cherry tomatoes, olives, capers, black beans \$20 –

Wild Mushroom and Truffle Risotto

– \$22 –

+ add grilled chicken 4.00 +

½ Crispy Duck

– with a sour cherry compote and port jus \$26 –

House Smoked Sausage

– house made smoked sausage, mashed potatoes & rosemary gravy \$19 –

Seared Scallops & Porkbelly

– with parsnip puree & crisps \$24 –

Baked Mac & Cheese

– three cheese sauce with aged cheddar, gruyere, & parmesan \$14 –
+ add crispy bacon 3.00 +

»— SHARING PLATTER —«

Charcuterie Platter

– House smoked sausage, salami, guanciale, prosciutto, Mangalitzka pork crisps, pickles, honey mustard, truffle aioli, apple sauce, grilled baguette \$36 –

Soleil Platter

– Elk carpaccio, house cured gravlax, whipped goat cheese, grilled focaccia, honey mustard \$30 –

»— HANDHELDS —«

served with soup, salad or fries

Pork Belly & Apple

– smoked cheddar, apple sauce, beet cabbage and apple slaw, lettuce . \$18 –

Beyond Burger

– sautéed wild mushrooms, grilled tomato & lettuce, vegan roasted garlic aioli. \$17 –

Soleil Club House

– house smoked turkey, ham, bacon, lettuce, & tomato served on white bread. \$16 –

Chicken Burger

– crispy or grilled, smashed avocado, aged cheddar, lettuce & spicy chipotle mayo. \$18 –
+ make to spicy with honey hot sauce glaze +

Fire River Farms Prime Rib Beef Burger

– 6oz patty, cheddar cheese, crispy bacon, pickled onion, truffle mayo, tomato & lettuce. \$18 –

Lamb Burger

– 6oz ground lamb patty with zaatar spices, sumac & garlic aioli, lettuce, tomato, crispy yams. \$19 –

Duck Sandwich

– crispy duck with camembert, sour cherry compote & arugula on a croissant. \$18 –

»— SIDES —«

Truffle Fries

– served with roasted garlic & truffle aioli \$8 –

Charred Asparagus

– \$6 –

Garlic • Parm Fries

– served with roasted garlic aioli \$7 –

Mashed Potato

– \$6.00 –

18% Gratuity will be added to groups of 6 or more