

CODO

— WINTER OFFERINGS —

1ST COURSE

ARUGULA & KALE SALAD 19

Peppery arugula & kale, Granny Smith apple, crumbled Gorgonzola cheese, spiced candied walnuts, bacon maple cider vinaigrette

CREAMY LOBSTER BISQUE 24

Basil meringue, flambéed with brandy, chili oil

CHERRY — SMOKED LAKE BROME DUCK BREAST 21

Crisp brussels sprouts, house made mini brioche, cherry salsa, amaranth



2ND COURSE

HERB BUTTER—BASTED TURKEY ROULADE 40

Flavorful brioche & dried fruit stuffing, honey roasted baby carrots, charred brussels sprouts, cranberry mostarda, pan turkey & herb gravy.

ALBERTA AAA BEEF ROSSINI 62

Slow-roasted Alberta AAA tenderloin, sautéed baby spinach, roasted parsnips, potato pavé, QBC pan seared foie gras Madeira & black truffle jus.

PAN—SEARED SALMON 44

Pumpkin, Italian parsley & preserve lemon risotto, pan seared scallops (2), purple kohlrabi dill, salmon roe, Champagne cream sauce.

BUTTERNUT SQUASH RAVIOLI 32

Truffle mushroom, tarragon sauce, confit cherry tomato, parmesan crisps, fresh herb salad



DESSERT CELEBRATION

CARDAMON & BLACKBERRY CRÈME BRULÉE 14

Raspberry and Prosecco cheesecake, Oreo cookie crust, vanilla and raspberry marble cheesecake, Noto gelato raspberry Prosecco sorbetto, raspberry caviar pearl.

GF gluten free | DF dairy free | NF nut free | VG vegetarian | V vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.

* Any split meal will incur a surcharge of \$3. 20% gratuity will be added to groups of 13 or more.

