

Stirling

KINGS TABLE MENU

**PUT YOUR TRUST IN THE HANDS OF OUR
CHEF FOR A LEGENDARY CULINARY
EXPERIENCE**

3 course menu to tantalize your senses

75

The Chef has developed an affinity for food over a career of working in some of the finest hotels in Canada. Travelling the world learning all that he could to bring the experiences of a lifetime to your plate

SOMMELIER SUGGESTED WINE PAIRING 55

a selection of amazing wines paired to compliment your meal

LEGENDARY WINE PAIRING 75

some of our finest wines paired for your dinner selections

A collaboration from our Sommelier and Chef to enhance your dining experience

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STARTER

ROASTED ORANGE PARSNIP SALAD 16

maple parsnip puree, orange, sage oil,
pickled mustard seeds

GRILLED OCTOPUS 18

saffron aioli, black risotto, pickled onion

FOIE GRAS 22

parsnip, freeze dried balsamic, sourdough,
blueberry gastrique

CAESAR SALAD 13

Made to order Caesar dressing, crispy
capers, parmesan cheese, crostini

ENTREE

CHARCOAL SMOKED DUCK BREAST 41

charred onion puree, truffle gnocchi, pickled mustard seeds,
orange thyme gastrique, shredded brussel sprouts

BEEF TENDERLOIN 50

roasted fingerling potato, sunchoke chips,
pickled pearl onion, king oyster mushroom, sunchoke puree

MISO SABLE 46

sesame rice, pickled ginger vinaigrette, turnip, baby kale,
seaweed & sunflower seed puree

CAULIFLOWER STEAK 29

channa chaat cauliflower, king oyster mushroom,
tomato chutney, tamarind drizzle

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DESSERTS

THREE CHOCOLATE MOUSSE CAKE 11

white, milk & dark chocolate mousse, feuilletine

LEMON TART 11

meringue, lemon cream, soft caramel

CHEESECAKE 11

graham crust, citrus mascarpone,
cream cheese, berry compote

CHERRIES JUBILEE 11

made to order, cherries flambéed,
vanilla ice cream

**DID YOU LOVE YOUR MEAL?
TELL THE WORLD BY GIVING US A
5 STAR REVIEW ON TRIPADVISOR**



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APERTIF

PORT

TAYLOR FLADGATE 10 YR	13
TAYLOR FLADGATE 20 YR	18
TAYLOR FLADGATE 30 YR	21
TAYLOR FLADGATE 40 YR	28

COGNAC & BRANDY

COURVOISIER VS	8
COURVOISIER VSOP	12
HENNESSY VS	8
HENNESSY VSOP	12
ST. REMY VSOP	22
REMY MARTIN VSOP	12
BAS ARMAGNAC DARROZE 30 YEAR	24

COFFEE

STIRLING WARMER	14	WINTER WONDERLAND	14
disaronno, galliano, hot chocolate		creme de cocoa, montenegro amaro, coffee	
BLUEBERRY TEA	12	MONTE CRISTO	12
earl grey tea, amaretto, grand marnier		grand marnier, kahlua	
SPANISH	12	B52	12
kahlua, brandy		bailey's, kahlua, grandmarnier	