

# *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**

~~90~~ **BUT FOR NOVEMBER 55**

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

# Stirling

## **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

## **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