

August – November 2025



Sundays & Mondays

# Sunday Supper

at Vin Room West & Mission

Includes feature salad or soup • \$30/Adult • \$15/Kids under 12

Aug 31 & Sep 1	First Course	Chef's Roasted Butternut Squash, Candied Bacon (GFr, DFr) <i>house-made sourdough, honey &amp; lemon butter</i> ~ or ~ Chef's Salad (GF) <i>house-made vinaigrette</i>
	Second Course	Beer Battered Fish & Chips <i>Duo of cod fillets, battered and served with crispy fries</i>
Sep 7 & 8	First Course	Chef's French Onion Soup (GFr, DFr) <i>house-made sourdough, honey &amp; lemon butter</i> ~ or ~ Chef's Salad (GF) <i>house-made vinaigrette</i>
	Second Course	Country Fried Chicken <i>thyme pan gravy, served with mashed potatoes and seasonal vegetables</i>
Sep 14 & 15	First Course	Chef's Greek Lemon Soup (GFr, DFr) <i>house-made sourdough, honey &amp; lemon butter</i> ~ or ~ Chef's Salad (GF) <i>house-made vinaigrette</i>
	Second Course	Pulled Duck Confit (GFr) <i>confit duck served on a bed of pappardelle in a cream sauce, served with seasonal vegetables</i>
Sep 21 & 22	First Course	Chef's Borscht Soup (GFr, DFr) <i>house-made sourdough, honey &amp; lemon butter</i> ~ or ~ Chef's Salad (GF) <i>house-made vinaigrette</i>
	Second Course	St. Louis BBQ Ribs (GF, DFr) <i>sweet-tangy bbq sauce served with mashed potatoes, Cajun corn and coleslaw</i>
Sep 28 & 29	First Course	Chef's Roasted Corn and Sweet Potato Soup (GFr, DFr) <i>house-made sourdough, honey &amp; lemon butter</i> ~ or ~ Chef's Salad (GF) <i>house-made vinaigrette</i>
	Second Course	Braised Beef Short Rib (GF) <i>Chef's spice mix, and braised in a red wine reduction</i>

(GF) Gluten friendly | (GFr) Gluten friendly upon request  
(DF) Dairy free | (DFr) Dairy free upon request

• Vin Room Mission | 2310 - 4th St SW, Calgary, AB | 403.457.5522 | [www.vinroom.com](http://www.vinroom.com)  
• Vin Room West | 8561 8A Ave SW, Calgary, AB | 587.353.8812 | [www.vinroom.com](http://www.vinroom.com)

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Oct 5 & 6      First Course      Chef's Carrot and Ginger Soup (GFr, DFr)  
*house-made sourdough, honey & lemon butter*  
~ or ~  
Chef's Salad (GF)  
*house-made vinaigrette*

Second Course      Braised Beef Brisket (GF, DFr)  
*six-hour braised beef brisket with signature spice rub and a sweet and sticky bbq sauce, served with mashed potatoes, collards and baked mac and cheese*

Oct 19 & 20      First Course      Chef's Tomato and Basil Bisque (GFr, DFr)  
*house-made sourdough, honey & lemon butter*  
~ or ~  
Chef's Salad (GF)  
*house-made vinaigrette*

Second Course      Cassoulet with Duck Confit  
*French stew, with creamy white beans and duck confit*

Oct 26 & 27      First Course      Chef's Cream of Mushroom Soup (GFr)  
*house-made sourdough, honey & lemon butter*  
~ or ~  
Chef's Salad (GF)  
*house-made vinaigrette*

Second Course      Braised Lamb Shank (GF)  
*Red wine reduction finished with thyme and aromatic spices*

Nov 2 & 3      First Course      Chef's Potato and Leek Soup (GFr, DFr)  
*house-made sourdough, honey & lemon butter*  
~ or ~  
Chef's Salad (GF)  
*house-made vinaigrette*

Second Course      Pork Schnitzel  
*mushroom gravy, herbed mashed potatoes, house-made pretzel, roasted seasonal vegetables and pickled red cabbage*

Nov 9 & 10      First Course      Chef's Roasted Cauliflower and Turmeric Soup (GFr, DFr)  
*house-made sourdough, honey & lemon butter*  
~ or ~  
Chef's Salad (GF)  
*house-made vinaigrette*

Second Course      Pan-Roasted Cornish Hen and Mango Chutney (GF, DF)  
*signature house-made spice rub, served with fluffy coconut rice and seasonal vegetables*

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