



**Sunday Supper Series  
September 24-25<sup>th</sup>  
Vin Room Mission  
Available 3-10pm**

**~ First Course ~**

*Choice of*

***Chef's Carrot and Ginger Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Salmon En Croute***  
*Pan fried spinach, and a Beurre Blanc foam*

**~Sides~**

*Confit potatoes, seasonal vegetables*

**\$30 Per Person  
\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)  
OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**October 1-2<sup>nd</sup>**  
**Vin Room Mission**  
**Available 3-10pm**

**~ First Course ~**

*Choice of*

***Chef's French Onion Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Pan Seared Duck Breast***  
*Orange and Tamarind Demi-Glace*

**~Sides~**

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.

**Sunday Supper Series**  
**October 6-9<sup>th</sup> “Thanksgiving Turkey”**  
**Vin Room Mission**  
**Available 3-10pm**

**~ First Course ~**

*Choice of*

***Chef’s Spiced Pumpkin & Squash Soup***  
*House-Made Sourdough, honey & lemon butter*

*~or~*

***Chef’s Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Slow-Herb Roasted Turkey***  
*Onion and Sage Stuffing, Cranberry Sauce, Gravy*

*~Sides~*

*Creamy Yukon Potatoes, Honey Glazed Carrots, Fried Brussel Sprouts*

**\$35 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**October 15-16<sup>th</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's Butternut Squash Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Corn Fed, Slow Roasted Farm Hen (GF)***  
*Tarragon Cream*

**~Sides~**

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**October 22-23<sup>rd</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's Corn Chowder Soup***  
*House-Made Sourdough, honey & lemon butter*

*~or~*

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Braised Beef Short Rib (GF)***  
*Chef's spice mix, and braised in a red wine reduction*

*~Sides~*

*Confit potatoes, seasonal vegetables,*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**October 29-30<sup>th</sup>**  
**Vin Room Mission**  
**Available 3 - CLOSE**

**~ First Course ~**

*Choice of*

***Chef's Roasted Red Pepper and Tomato Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Half Rack BBQ Pork Ribs (GFr)***  
*Slow roasted baby back ribs*

**~Sides~**

*Coleslaw and fresh cornbread*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**November 5-6<sup>th</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's Vegetable Soup***  
*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*

***~Sides~***

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**November 12-13<sup>th</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's Carrot and Ginger Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Salmon En Croute***  
*Pan fried spinach, and a Beurre Blanc foam*

**~Sides~**

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**November 19-20<sup>th</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's French Onion Soup***  
*House-Made Sourdough, honey & lemon butter*

***~or~***

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Pan Seared Duck Breast***  
*Orange and Tamarind Demi-Glace*

***~Sides~***

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series**  
**November 26-27<sup>th</sup>**  
**Vin Room Mission**  
**Available 3-Close**

**~ First Course ~**

*Choice of*

***Chef's Cream of Mushroom Soup***  
*House-Made Sourdough, honey & lemon butter*

**~or~**

***Chef's Salad (GF)***  
*House-Made Vinaigrette*

**~ Second Course ~**

***Pan Roasted Alberta AAA Beef Striploin***  
*Yorkshire Pudding, Crispy Onions, Horseradish Cream*

**~Sides~**

*Confit potatoes, seasonal vegetables*

**\$30 Per Person**  
**\$15 per kid 12 years of age and under**

**OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)**  
**OPTIONAL TWO COURSE MOCKTAIL PAIRING \$16**

***We respectfully request no substitutions.***

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.