



November 2025 – January 2026



Sundays & Mondays

Sunday Supper

at Vin Room West & Mission

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

Nov 23 & 24 First Course Chef's Roasted Red Pepper Soup (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course BBQ Chicken and Ribs (GF)
chicken and ribs, slow-cooked and finished with a smoky-sweet signature bbq sauce, served with Cajun potatoes, and coleslaw.

Nov 30 & Dec 1 First Course Chef's French Onion Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Country Fried Chicken
pan gravy, served with mashed potatoes and seasonal vegetables.

Dec 7 & 8 First Course Chef's Roasted Pumpkin Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Lobster Bisque Lasagna
layered with tender pasta, rich lobster cream, lobster and cod, baked until golden brown. served with warm focaccia bread, and charred broccolini.

Dec 14 & 15 First Course Chef's Borscht Soup (GFr, DFr)
fresh sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Beef Cheeks (GF, DFr)
braised beef cheeks, served with creamed garlic mashed potatoes, green beans and a red wine demi-glace.

Dec 21 & 22 First Course Chef's Roasted Corn and Sweet Potato Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Braised Beef Short Rib Cottage Pie (GF)
slow-braised beef short rib with carrots, onions, topped with buttery mashed potatoes and baked until golden brown.

(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
• Vin Room West | 8561 8A Ave SW, Calgary, AB | 587.353.8812 | www.vinroom.com

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Dec 28 & 29 First Course Chef's Carrot and Ginger Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Salmon Steak 'Somon Biftek' (GF)
oven-roasted, finished with lemon and herbed butter, served with parmesan risotto and grilled seasonal vegetables.

Jan 4 & 5 First Course Chef's Tomato and Basil Bisque (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Lasagne di Carnevale
layers of pasta, combined with smoked scamorza cheese, tomato sauce, sausage and house-made beef meatballs. served with warm herb and garlic baguette and seasonal vegetables.

Jan 11 & 12 First Course Chef's Cream of Mushroom Soup (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

Second Course Beef Bourguignon (GF)
slow-braised in a full-bodied burgundy wine reduction, with caramelized shallots, gourmet mushrooms and garlic chips on a bed of creamed mashed potatoes.

Jan 18 & 19 First Course Chef's Potato and Leek Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan Salad (GF)
house-made vinaigrette

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

Jan 25 & 26 First Course Chef's Roasted Cauliflower and Turmeric Soup (GFr, DFr)
house-made sourdough, honey & lemon butter
~ or ~
Artisan 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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(DF) Dairy free | (DFr) Dairy free upon request