

# FLORES & PINE

GRILLROOM AND GATHERINGS

## SHAREABLES

### FRESH BURRATA 32 | v, gf\*

Warm focaccia, blistered cherry tomatoes, arugula, tapenade

### COLD SMOKED BEEF TARTARE 23 | gf\*, df

Confit garlic aioli, toasted sesame oil, togarashi, pickled shimeji mushrooms, togarashi wonton

### F&P GRAZING BOARD 35 | gf

Selection of Italian meats, imported & domestic cheeses, olives, hummus, tapenade, fruits, nuts, gf crostinis

### CONFIT DUCK DRUMETTE WINGS 18 | gf, df

F&P honey garlic chili glaze, atchara julienne, mango dip

### DUCK PATÉ 22 | gf

Confit duck & foie gras terrine, cherry emulsion, gf crostinis, petite arugula salad

### BRUSSELS SPROUTS 18 | gf, df, ve

Szechuan sauce, toasted peanuts



### MEATBALLS & PEROGIES 23

Smoked F&P meatballs, cheddar perogies, pickled mushrooms, forest mushroom sauce, crème fraiche

### BATTERED PRAWNS 18 | df

Furikake pineapple, confit shallot aioli, toasted chili coconut

### CRAB POUTINE 27 | gf

Brown butter poached crab, Montréal cheese curds, fresh herbs

### CASTELVETRANO OLIVES 17 | gf, df, ve

Toasted Marcona almonds, herb oil

### FRIED SHISHITO PEPPERS 19 | gf, df, ve

Cajun spice, confit garlic & lime aioli

### F&P HUMMUS DIP 17 | gf\*, v, df, ve

Vegetable crudités, sundried tomatoes, gf crostinis, grilled foccacia

## SOUPS & SALADS

### F&P SIGNATURE SALAD 18 | gf, v, ve\*

Hydragreens lettuce, F&P dill ranch, baby tomatoes, pickled beets, radishes, goat cheese, parmesan crisp

### CAESAR SALAD 18 | gf, v\*

Romaine wedge, Caesar dressing, croutons, candied bacon, shredded parmesan, parmesan crisp

### WALDORF WEDGE 18 | gf, v

Iceberg lettuce, blue cheese walnut dressing, toasted walnuts, gorgonzola crumble, warm cherry tomatoes

### MARKET SOUP 14

Ask your server for today's feature

### ROASTED SQUASH SOUP 15 | gf, df, ve

Spiced coconut cream, herb oil, spiced hazelnuts

Add Focaccia 7 | Scallops 25 | Salmon 20 |

Chicken Breast 18 | Chicken Leg 15 | Garlic Prawns 14

## ENTRÉES

### ICELANDIC SEAFOOD FEATURE MP

Chef curated accompaniments

### DUCK BREAST 45 | gf, df\*

Ginger soy jus, confit garlic fondant potatoes, gastrique glazed baby carrots, toasted pistachios

### F&P FOIE GRAS BURGER 35 | gf\*

Brioche bun, truffle aioli, foie gras, smoked gouda, tomato jam, arugula, sliced pickles  
Served with truffle fries

### VEGETABLE RISOTTO 28 | gf, df\*, v, ve\*

Mascarpone, grilled vegetables, lemon herb pistou, smoked gouda crisp

### HAND ROLLED GNOCCHI 28 | v

Saffron infused white wine rose sauce, heirloom baby tomatoes, Grana Padano

### GRILLED CAULIFLOWER 32 | gf, df, ve

Pistou marinade, coconut whipped potatoes, vegan jus, grilled vegetables, toasted coconuts

Add Scallops 25 | Salmon 20 | Chicken Breast 18 |

Chicken Leg 15 | Garlic Prawns 14



MEALSHARE - We'll provide one simple, healthy meal to a youth in need.

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | \* denotes dish can be modified  
19% Gratuity on groups of 8 or more. Thank you.



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## F&P BOARDS

### **TOMAHAWK BOARD MP**

Bone-in Certified  
Angus Beef tomahawk,  
red wine jus, Dijon emulsion

### **SURF BOARD MP**

Shrimp, scallops, tuna, feature  
market seafood, citrus  
vinaigrette, mustard emulsion

### **HUNTER'S BOARD MP**

Chef's variety of uniquely  
prepared specialty cuts,  
red wine jus, mustard emulsion

Sautéed mushrooms | brown butter whipped potatoes | truffle bacon mac & cheese |  
asparagus | beets | pickled vegetables | fries | seasonal vegetables

## FROM THE WOOD FIRE GRILL

Grilled over charcoal with apple & birch wood blend

**10oz PRIME BEEF STRIPLOIN** 59 | gf  
Red wine demi glace, Lyonnaise potatoes

**ALBERTA RACK OF LAMB** 64 | gf, df  
Mint jus, rosemary marmalade

**8oz PRIME BEEF TENDERLOIN** 68 | gf  
Red wine demi glace, Lyonnaise potatoes

**ROTISSERIE HALF CHICKEN** 38 | gf, df  
Bowden Farms Chicken - Chermoula, thyme jus

Wood grill items served with gastrique glazed grilled vegetables  
& brown butter purée

## ACCOMPANIMENTS

**GARLIC PRAWNS** 14 | gf, df\*

**BROWN BUTTER WHIPPED POTATOES** 12 | gf, v

**TRUFFLE BACON MAC & CHEESE** 17 | gf\*, v\*

**COCONUT CREAM WHIPPED POTATOES** 12 | gf, ve

**FRIES** 10 | gf, v, df, ve\*  
With confit garlic aioli

**GARLIC SAUTÉED MUSHROOMS** 12 | gf, ve

**PARMESAN TRUFFLE FRIES** 15 | gf  
Grated parmesan, truffle aioli

**COCONUT JASMINE RICE** 10 | gf, ve  
Toasted coconuts

**LYONNAISE "BAKED" BABY POTATOES** 16 | gf, v\*  
House bacon, cheddar, sour cream, chives

**GRILLED FOCACCIA** 7 | v, ve\*  
Brown butter brushed

**GASTRIQUE GLAZED VEGETABLES** 14 | gf, ve

**CRAB POUTINE** 27 | gf  
Brown butter poached crab, Montréal cheese curds, fresh herbs

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