



Winter 2012
Dinner Menu

RED FIFE SOURDOUGH WITH BUTTER & SALTED HERBS	\$3
J.K. FRIES WITH 2 SAUCES	\$6
J.K. FRIES AS BRAISED BEEF POUTINE	\$11
SQUASH SOUP WITH GINGER	\$9
MARINATED VEGETABLE SALAD WITH TAPENADE TOASTS	\$9
BEEF SALAD WITH HONEY MUSTARD VINAIGRETTE	\$9
STEAMED GREENS WITH CHILI OIL	\$8
VEGETARIAN CHILI	\$10
VARIOUS CHARCUTERIE SERVED WITH CRISPY TUILES 3 TYPES \$12; 5 TYPES \$18	
PAN-SEARED DIGBY SCALLOPS & CHORIZO WITH CREAMY POLENTA	\$16
HADDOCK MEUNIÈRE WITH ROASTED POTATOES	\$18
SOUTHERN FRIED ORGANIC CHICKEN WITH SWEET POTATO PURÉE	\$16
CRISPY PORK BELLY WITH BRAISED CABBAGE & POACHED APPLES	\$14
J.K. CHEESEBURGER WITH HOUSE DILL PICKLE	\$11
MERGUEZ SAUSAGE WITH CHICK PEAS	\$16
SKIRT STEAK & FRITES WITH SAUTÉED MUSHROOMS	\$18
ARTISAN CHEESES FROM ONTARIO & QUÉBEC WITH WILD RICE CRACKERS 3 TYPES \$12; 5 TYPES \$18	

DESSERTS

WHITE CHOCOLATE MOUSE IN BRANDY SNAP WITH SHAVED PEAR	\$11
PRESERVED SUMMER FRUIT TRIFLE	\$11
APPLE GALETTE WITH SPICED CHANTILLY	\$11



J a m i e
K E N N E D Y
K i t c h e n s

