

Stirling

KINGS' TABLE MENU

PUT YOUR TRUST IN THE HANDS OF OUR
CHEF FOR A LEGENDARY CULINARY
EXPERIENCE

FOR THE BEST EXPERIENCE WE
RECOMMEND THAT THE ENTIRE TABLE
COMMIT TO THE KINGS' TABLE MENU

5 course menu to tantalize your senses

Per Person

Kings Table 125.00

Chef Graham Smith has developed an affinity for food over a career of working in some of the finest hotels in Canada. Travelling the world learning all that he could to bring the experiences of a lifetime to your plate

SOMMELIER SUGGESTED WINE PAIRING

a selection of amazing wines paired to compliment your meal

A collaboration from our Sommelier and Chef to
enhance your dining experience

Per Person

Wine Pairing 105.00

APPETIZER

BEEF TARTARE 22

Quail Egg, Caper, Mustard Seed, Potato Crisp

AHI TUNA STACK 23

Sesame Soy Marinated Ahi Tuna, Smashed Avocado, Quail Egg, Potato

FOIE GRAS DUO 29

Seared & Torchon, Beet Gel, Carrot Gel, Celeriac Puree, Maple, Torn Brioche

CAESAR 18

Parmesan, Baby Romaine, Brioche Ring, House Made Bacon, Panko Anchovy

LOBSTER RISOTTO 25

Poached Lobster Tail, Saffron Green Pea Risotto, Sriracha Foam

SEARED SCALLOP 26

U10 Scallops, Poached Sweet Potato, Corn Succotash,
Buttermilk Crème Fraîche

BEEF TRIO 19

Red Beet 'Ravioli', Roasted Yellow Beet, Carrot Gel, Boursin, Feta,
Arugula Pesto

ENTRÉE

BEEF TENDERLOIN 51

5 oz Tenderloin, Truffle Brie Cheese, Oyster Mushroom,
Whipped Gold Potato, Carrot, Asparagus

DUCK BREAST 42

Purple Risotto, Squash, Sour Cherry Gastrique

SABLEFISH 44

Miso Glaze, Bacon, Gigante Bean, Brown Butter, Bread Pudding

LAMB RACK 52

Potato Gnocchi, Brussels Sprout, Orange Tangerine Olive, Rosemary Demi

VEGETABLE GARDEN 35

Beet Spiral, Corn, Carrot, Miso Gigante Beans, Roasted Oyster Mushroom,
Smoked Tofu Puree

KING MALCOLM BURGER 99

Wagyu Beef, House Made Bacon, Foie Gras, Shaved Black Truffle,
Truffle Brie Cheese, Maple Red Bell Pepper & Jalapeno Chutney, Pipikalau
Sauce, Lettuce, Oven Roasted Tomato, French Fries, Potato Bun

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DESSERT

CHOCOLATE PÂTÉ 14

Smooth Chocolate, Orange Puree, Whipped Cream,
Cocoa Nib Crisp

KEY LIME 12

Graham Cracker Crust, Whipped Cream, Coconut

STICKY TOFFEE 12

Date Pudding, Peanut Butter Whiskey Caramel,
Vanilla Ice Cream

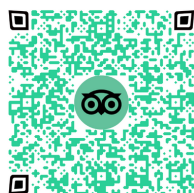
CREME CARMEL 12

Orange & Ginger, Chocolate Almond Biscotti

CRÊPE JUBLIEE 12

Grand Marnier Flambee Cherries, Vanilla
Mascarpone Crêpes, Vanilla Cream

**DID YOU LOVE YOUR MEAL?
TELL THE WORLD BY GIVING US A
5 STAR REVIEW ON TRIPADVISOR**



Stirling

APERTIF

PORT

TAYLOR FLADGATE 10 YR

TAYLOR FLADGATE 20 YR

TAYLOR FLADGATE 30 YR

TAYLOR FLADGATE 40 YR

COGNAC & BRANDY

COURVOISIER VS

COURVOISIER VSOP

HENNESSY VS

HENNESSY VSOP

ST. REMY VSOP

REMY MARTIN VSOP

BAS ARMAGNAC DARROZE 30 YEAR

WARM DRINKS

STIRLING WARMER

disaronno, galliano, hot chocolate

BLUEBERRY TEA

earl grey tea, amaretto, grand marnier

SPANISH

coffee, kahlua, brandy

WINTER WONDERLAND

creme de cacao, amaro montenegra,
coffee

MONTE CRISTO

Coffee, grand marnier, kahlua

B52

coffee, bailey's, kahlua, grand marnier