

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
COMMITTS 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 experience 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

TRUFFLE VENISON TARTARE 24

Chives, Pickled Mustard Seeds, Sour Cream, Japanese Milk Bread,
Pickled Shimeji

SMOKED FOIE GRAS 29

Celeriac & Apple Puree, Celeriac & Potato Crumb, Poached Apple,
Sherry Maple Vinaigrette

CAESAR 18

Parmesan, Baby Romaine, Brioche Ring, House Made Bacon

SCALLOP 27

U10 Scallops, Fennel Chips, Fennel Puree, Maple Anise Bacon,
Black Garlic Molasses

ROASTED SQUASH 17

Whipped Goat Cheese, Sage Oil, Squash Purée, Pickled Shallots,
Warm Roasted Onion Vinaigrette

ENTRÉE

BEEF TENDERLOIN 58

7 ounce Tenderloin, Miso Cream Gnocchi, Grilled Romaine,
King Oyster Mushrooms, Demi-Glace
Switch Beef to 4 ounce A5 Wagyu +75

CHICKEN BREAST 42

Spinach Spaztles, Braised Radish, Pickled Radicchio, Dijon Foam

SEA BREAM 44

Zucchini, Lemon Fregola, Tomato Chutney, Pickled Chanterelles,
Ikura Cream Sauce

OSSO BUCCO 48

Braised Veal Shank, Grilled Garlic Baguette, Carrots, Potatoes, Gremolata

PURPLE RISOTTO 35

Grilled Cabbage, Sautéed Mushrooms, Sunflower Seed Chutney,
Crispy Halloumi Cheese, Chili Nutritional Yeast Sauce

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

WAGYU STEAK SANDWICH 160

A5 Wagyu Striploin, Garlic Herb Sourdough Bread, Truffle Brie Cheese,
Roasted Tomato, Chimichurri, Crispy Beets, Lemon Herb Fries

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DESSERT

CANELÉ DE BORDEAUX 13

Orange Rum Chutney, Chocolate Shortbread,
Vanilla Mascarpone Cream

YUZU MOUSSELINE 13

Strawberry Compote, Coconut Dacquoise, Yuzu Balsamic Gastrique,
Smoked Olive Oil, White Chocolate Glaze

CHOCOLATE POT DE CRÈME 13

Raspberry Semi Gel, Cream, Biscotti

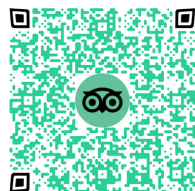
STICKY TOFFEE 13

Pecans, Cranberry Compote, Peanut Whiskey
Caramel, Vanilla Ice Cream

CRÊPE JUBILEE 13

Grand Marnier Flambé 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, Kahlúa, Brandy

WINTER WONDERLAND

Crème de Cacao, Amaro Montenegro,
coffee

MONTE CRISTO

Coffee, Grand Marnier, Kahlúa

B52

Coffee, Bailey's, Kahlúa, Grand Marnier