

# *Stirling*

## **KINGS TABLE MENU**

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

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

**5 course menu to tantalize your senses**

**115**

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 75**

a selection of amazing wines paired to compliment your meal

## **LEGENDARY WINE PAIRING 105**

some of our finest wines paired for your dinner selections

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

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## **TO START**

### **CHEF'S CHOICE CARPACCIO 19**

fresh horseradish, crème fraiche, parmesan, pepper greens

### **FOIE GRAS 24**

pistachio, apple, puffed wild rice,  
sweet soy glaze

### **CAESAR SALAD 16**

Made to order Caesar dressing, crispy  
capers, parmesan cheese, crostini

### **OIL POACHED PRAWNS 20**

herb salad, lemon butter sauce, salmon roe

## **MAINS**

### **SALMON 39**

sous vide lemon ginger salmon,  
raspberry beet puree, fennel salad,  
soy glazed beets, herb fingerling potatoes

### **BEEF TENDERLOIN 48**

wild rice barlotto, cherry reduction,  
asparagus, vine tomatoes, cherries, chive dust

### **PHEASANT 47**

cranberry pepper spätzle, brandy reduction,  
heirloom carrots, rainbow chard

### **RACK OF LAMB 52**

Curried cous cous, red pepper coulis,  
date & almond relish, roasted fennel,  
pickled rhubarb

### **VEGETARIAN STRUDEL 31**

quinoa, phyllo pastry, roasted vegetables,  
smoked pepper tofu puree, almonds,

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## TO FINISH

### **ROYAL CHOCOLATE 12**

sacher base, salted caramel, hazelnut praline feuilletine,  
almond mousseline, 70% dark chocolate

### **MILLE-FEULLE 12**

puff pastry, vanilla cream,  
cashew praline feuilletine, berry compote

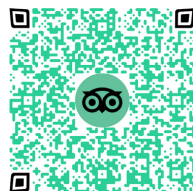
### **CHEESECAKE 12**

graham crust, citrus mascarpone,  
cream cheese, berry compote

### **CHERRIES JUBILEE 12**

made to order, cherries flambéed,  
vanilla ice cream

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



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## APERTIF

### PORT

TAYLOR FLADGATE 10 YR	13
TAYLOR FLADGATE 20 YR	18
TAYLOR FLADGATE 30 YR	21
TAYLOR FLADGATE 40 YR	28

### COGNAC & BRANDY

COURVOISIER VS	8
COURVOISIER VSOP	12
HENNESSY VS	8
HENNESSY VSOP	12
ST. REMY VSOP	22
REMY MARTIN VSOP	12
BAS ARMAGNAC DARROZE 30 YEAR	24

## COFFEE

<b>STIRLING WARMER</b>	<b>14</b>	<b>WINTER WONDERLAND</b>	<b>14</b>
disaronno, galliano, hot chocolate		creme de cocoa, montenegro amaro, coffee	
<b>BLUEBERRY TEA</b>	<b>12</b>	<b>MONTE CRISTO</b>	<b>12</b>
earl grey tea, amaretto, grand marnier		grand marnier, kahlua	
<b>SPANISH</b>	<b>12</b>	<b>B52</b>	<b>12</b>
kahlua, brandy		bailey's, kahlua, grandmarnier	