

brunch

fresh seasonal fruit plate or a bowl of seasonal berries
with crème chantilly

12

honey roasted almond granola
vanilla bean yogurt berry parfait

9

diva eggs benny
toasted muffin, oven dried tomato & crisp pancetta
traditional hollandaise

18

dino's award winning buttermilk pancakes *or*
pan perdu french toast
with
dulche de leche, sautéed banana & toasted pecans *or*
blueberry compote & chantilly cream

14

three egg omelette
with
salmon candy with dill & cream cheese *or*
ham & smoked cheddar *or*
three mushroom, scallion & cheese

17

spring greens

crisp carrot ribbons, radish, green beans, tomato, asparagus & celery
french vinaigrette

9

grilled 'iron' steak sandwich

arugula, grainy mustard
brown butter aioli
spiced gaufrettes

18

roasted chorizo & mushroom pizza

capicola, fennel, basil
creamy tomato sauce

18

minted pea & ricotta ravioli

sautéed spinach, morel mushrooms & buttered spring vegetables
parmesan foam

18

warm marinated citrus confit chicken salad

arugula & herb salad, pine nuts, basil with lemon & currants

19

pan seared digby scallops

asparagus risotto & red wine reduction

24

diva's dc burger

braised short rib, seared foie gras
wild mushroom ragout

truffle aioli, tomato fondue
house made root chips, crisp onion rings

36

diva's smoked black cod
poached hen egg, leek & potato presse
grain mustard beurre blanc

26

dino renaerts- executive chef