

Chef's Tasting Table d'Hôte

45

Starter

Onion Soup

gruyere, crouton

or

Grilled Caesar Salad

romaine, parmesan, anchovy, grilled baguette

Entrée

home style roasted vegetables, herb roasted potatoes, risotto

24 Hour Braised Short Rib

or

Tagliatelle Carbonara

sous vide egg, truffle oil, parmesan

or

Market Catch

Dessert

Crème Brûlée

tea short bread, fresh seasonal berries

Starters

Mushroom Gnocchi 17

short rib, pickled mustard seeds, sage, almond

Foie Gras 23

vanilla apple purée, potato celeriac crumble, rum jus

Scallop & Pork Belly 18

carrot purée, fennel apple reduction, puffed rice

Bone Marrow 21

sourdough, chimichurri, bacon, parmesan

Squash Salad 17

pickled shallots, coconut, microgreens, apple cider gastrique

Entrées

OFF THE GRILL

complimentary house butter, homestyle vegetables, roasted herb potato, risotto



Featuring aged 28 days, 100% Alberta Raised Northern Gold beef

12 oz **Ribeye 44**

10 oz **Striploin 40**

12 oz **Bone In Elk Loin 56**

12 oz **Bone-In Pork 38**

7 oz **Chicken Suprême 34**

5 oz **Ahi Tuna 39**

5 oz **Salmon 36**

6 oz **Petite Tender 38**

Add Ons

4 oz **Lobster Tail 22**

2 oz **Foie Gras 16**

5 **Prawns 10**

Sauces 6 each

demi-glace

green peppercorn

chimichurri

bearnaise

Additional Sides 6 each

boursin mashed potato, crispy fingerlings, house fries, yam fries, roasted carrots, brussel sprouts, confit tomatoes, vegetable of the day, bruléed broccolini

FROM THE GARDEN

Watermelon Steak 28

soy ginger marinade, quinoa hummus, vegetables

Dessert

Apple Caramel Cheesecake 12

fruit compote, crème anglaise

Chocolate torte 12

fudge sauce, whipped cream

THREE COURSE 65 PER PERSON