



APPETIZERS

ATLANTIC CRAB BISQUE 10

Hutterite Bacon and Corn

HARVEST SALAD 12

Artisan greens, roasted beets and squash, Maple candied walnuts, shaved fennel, chopped mint and parsley, goat's cheese and Okanagan red wine Dijon vinaigrette

CHARCUTERIE FOR TWO 28

Canadian Maple Ham, Valbella Venison Sausage, Air Cured Bison, Applewood Smoked Cheddar, Quebec Double Cream Brie, Grainy Mustard, Wild Berry Chutney, Baguette

CANADIAN MULARD FOIE GRAS 17

Pan seared with caramelized apples, sherry and fresh tarragon, toasted baguette

MAINS

ACCOMPANIED WITH SEASONAL VEGETABLES AND CHOICE OF:
TRUFFLE & GARLICE YUKON MASHED POTATOES,
CRANBERRY & WILD RICE PILAF, OR
ROASTED FINGERLING POTATOES

DUCK BREAST 27

Pan Seared with Cherries & Port Sauce

BEEF TENDERLOIN

AAA ALBERTA BEEF TENDERLOIN

6oz – 36 | 10oz - 48

Herbed Butter

LEMON & HERB BRINED

ALASKAN BLACK COD 38

Pan Seared with Puttanesca Sauce

LENTIL WELLINGTON 24

Prairie Lentils | Wild Mushrooms | Shallots | Carrots |
Squash | Herbs | Wrapped in Phyllo, baked golden brown |
Topped with wild mushroom and thyme velouté

EXTRAS

PAN SEARED WILD MUSHROOMS 10

BAKED BEANS 8

GRILLED ASPARAGUS 10

EAST COAST LOBSTER TAIL 20

BEARNAISE | CHIMICHURRI | ROSEMARY DEMI 3



NEW YEARS EVE FOUR COURSE **TABLE D'HOTE MENU**

BEET AND SMOKED SALMON CARPACCIO

Dill sour cream drizzles. Micro herbs

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SHREDDED BISON RIB PARCEL

Wrapped in Puff Pastry, Sautéed Greens and Veal Jus

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ROASTED RACK OF LAMB

Rosemary Jus, Garlic and Truffle whipped potatoes ,
Grilled Asparagus and Maple Roasted Yams

OR

WILD WEST COAST SALMON

Salsa Verde, Roasted Squash and Fennel Risotto with Blistered
Cherry Tomatoes

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CHINOOK HONEYCOMB PARFAIT

Banana Caramel

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