

FIRST COURSE

FRESH BAJA SCALLOPS

Romesco, Avocado Vierge, Cilantro-Corn Relish

LOBSTER RISOTTO

Fresh Morels, Asparagus, Peas, Vanilla
Cream, Lemon, Parmesan Cheese

HOUSE APPLEWOOD SMOKED SALMON

Truffle-Potato Perogies, Grainy Mustard-Cream Sauce,
Canadian Salmon Caviar

CRISPY PORK BELLY

Green Onion Pancake, Vietnamese Pickled Vegetables,
Sour Cream, Korean Chili Sauce

HAND ROLLED BUTTERNUT SQUASH- MASCARPONE TORTELLINI

Truffle Butter Sauce, Fresh Morels, Pepitas, Parmesan

SECOND COURSE

BLT WEDGE

Baby Hearts of Romaine, Toy Box Tomatoes,
Candied Bacon, Avocado Ranch Dressing

WARM HAZELNUT CRUSTED CHÈVRE

Beet Salad with Balsamic Infused Onions, Beet Walnut
Oil Dressing, Sweet Onion Soubise

KOBE STYLE BEEF CARPACCIO

Parmesan Shards, Truffle Aioli, EVOO,
Sea Salt Potato Chips

SOUP OF YESTERDAY

KOREAN FRIED CAULIFLOWER (KFC)

Korean Fried Cauliflower, Sesame Seeds, Scallions



4 COURSE WINE CELLAR

MAIN COURSE

ALBERTA ANGUS BEEF TENDERLOIN

“Beef Stew” Potatoes, Haricot Vert, Carrots, Candy
Cane Beets, Crusted Bone Marrow, Béarnaise Aioli

BACON-WRAPPED ELK & SLOW BRAISED BEEF RIB

Potato Bacon Pie, Butternut Squash, Beet Chutney, Lady’s
Cabbage, Raspberry-Ermite Reduction

CRAB CRUSTED CEDAR PLANKED SALMON

Potato Gnocchi, Haricot Vert, Chanterelle & Shiitake
Mushrooms, with Sauce Américaine

PORCINI-CRUSTED SEA BASS

Lobster-Truffle Potato Crêpes, White Corn-Arugula, Gulf
Prawns with Warm Portobello Vinaigrette

LACQUERED DUCK BREAST & HOUSE DUCK SAUSAGE

Fork Crushed Mascarpone Potatoes, Roasted Brussels
Sprouts & Butternut Squash,
Cherry Marmalade

ROAST LAMB RACK

Lamb Shank Filled Polenta Timbale, Goat Cheese, Creamy
Peas and Cucumber, Eggplant Caponata

DESSERT TO FINISH

SALTED CARAMEL CRÈME BRÛLÉE

Maple Bacon Donut

CLASSIC PROFITEROLES

Cappuccino Ice Cream & Hot Fudge Sauce

CHOCOLATE MARQUIS

Salted Hazelnuts, Crème Fraiche

WARM BUTTER CAKE

Caramelized Pineapple, Coconut Ice Cream, White
Chocolate-Orange Sauce, Caramel Popcorn

WARM PRAIRIE GINGERBREAD CAKE

Rhubarb-Saskatoon Compote,
Mango Ice Cream and Warm Caramel Sauce

WARM SOFT-CENTRE MOLTEN CHOCOLATE CAKE

Caramel Popcorn, Salted Caramel Ice Cream, Crème Anglais

CLASSIC CHEESECAKE “PEANUT BUTTER & JELLY”

Peanut Crunch Crust, Concord Grape Jelly,
Fresh Raspberries

PLEASE LET YOUR SERVER KNOW IF THERE ARE
ANY FOOD ALLERGIES