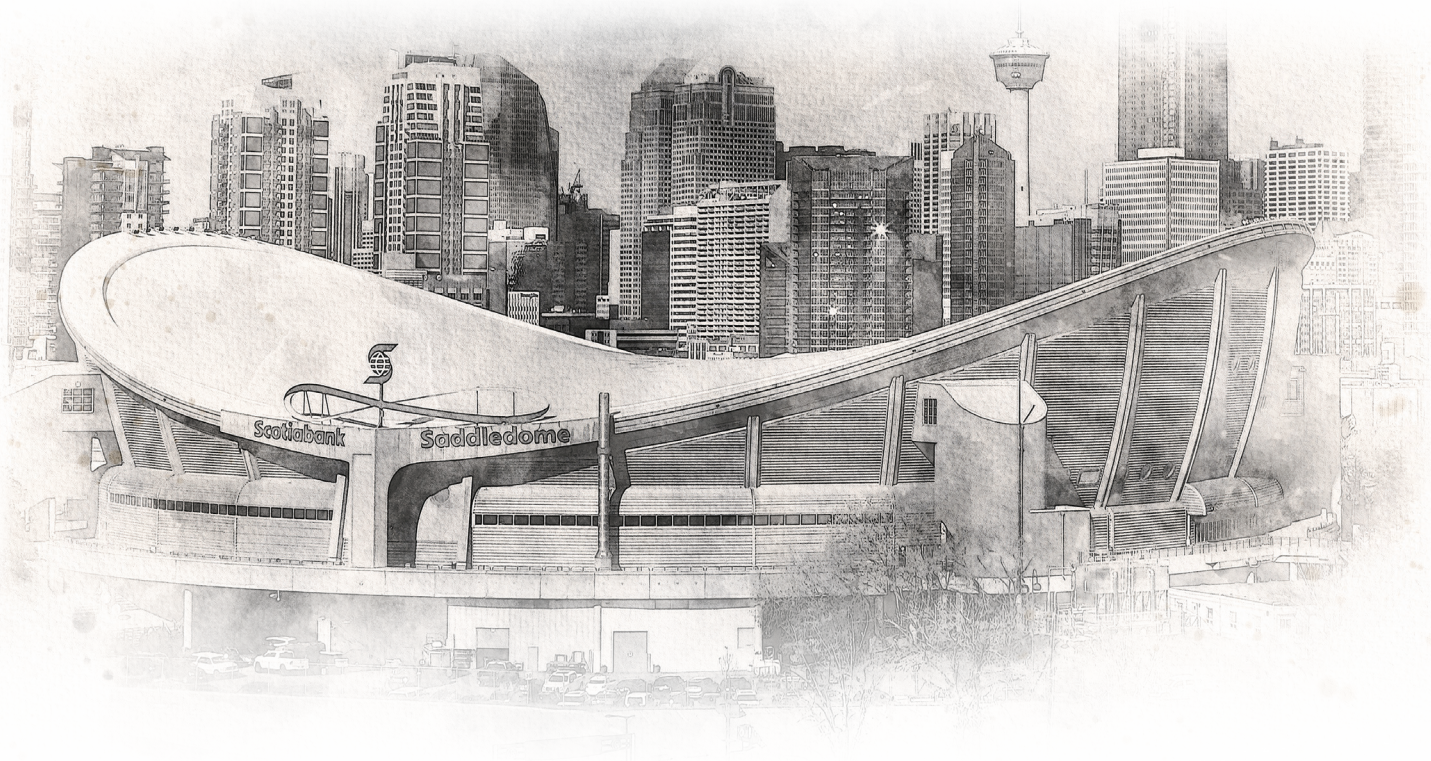




# CHEF'S TASTING MENU IN THE SADDLEROOM

## APPETIZER

CHOICE OF

**PORK BELLY & SCALLOPS** **GF**

*Parsnip purée, puffed grains*

**YUKHOE BEEF TARTARE** **DF**

*Korean pear, gochujang chili paste, pine nuts*

**RICOTTA PARMESAN AGNOLOTTI** **V**

*Creamed corn, sage*

## ENTRÉES

CHOICE OF

**GRILLED ALBERTA BEEF STRIPLOIN**

*Blue cheese crust, red wine demi-glaze, pomme purée*

**ROASTED CHICKEN SUPREME** **GF**

*Albufera sauce, rösti*

**PAN-SEARED ALBACORE TUNA** **GF DF**

*Endive salad, citrus, radish, nori*

**FRIED EGGPLANT** **DF**

*Roasted tomatoes, zhoug sauce*

## DESSERT

CHOICE OF

**ZUCCHINI CHOCOLATE CAKE**

*Dark chocolate ganache, brittle*

**LEMON POSSET**

*Blueberry gel, roasted white chocolate*

**CORNMEAL PONE** **GF DF**

*Cornmeal pudding, coconut sauce, raisins*

**GF** GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

*Please let us know of any dietary restrictions or allergies, we will do our best to accommodate.*

**80**

PER PERSON

*GST not Included in Menu Price*

*Please Note: Menu Items Subject To Change*

*Restaurant Chef Shane Rutledge | Culinary Director Tobias Larcher | Saddleroom Manager Roberta Funk-Saitta*