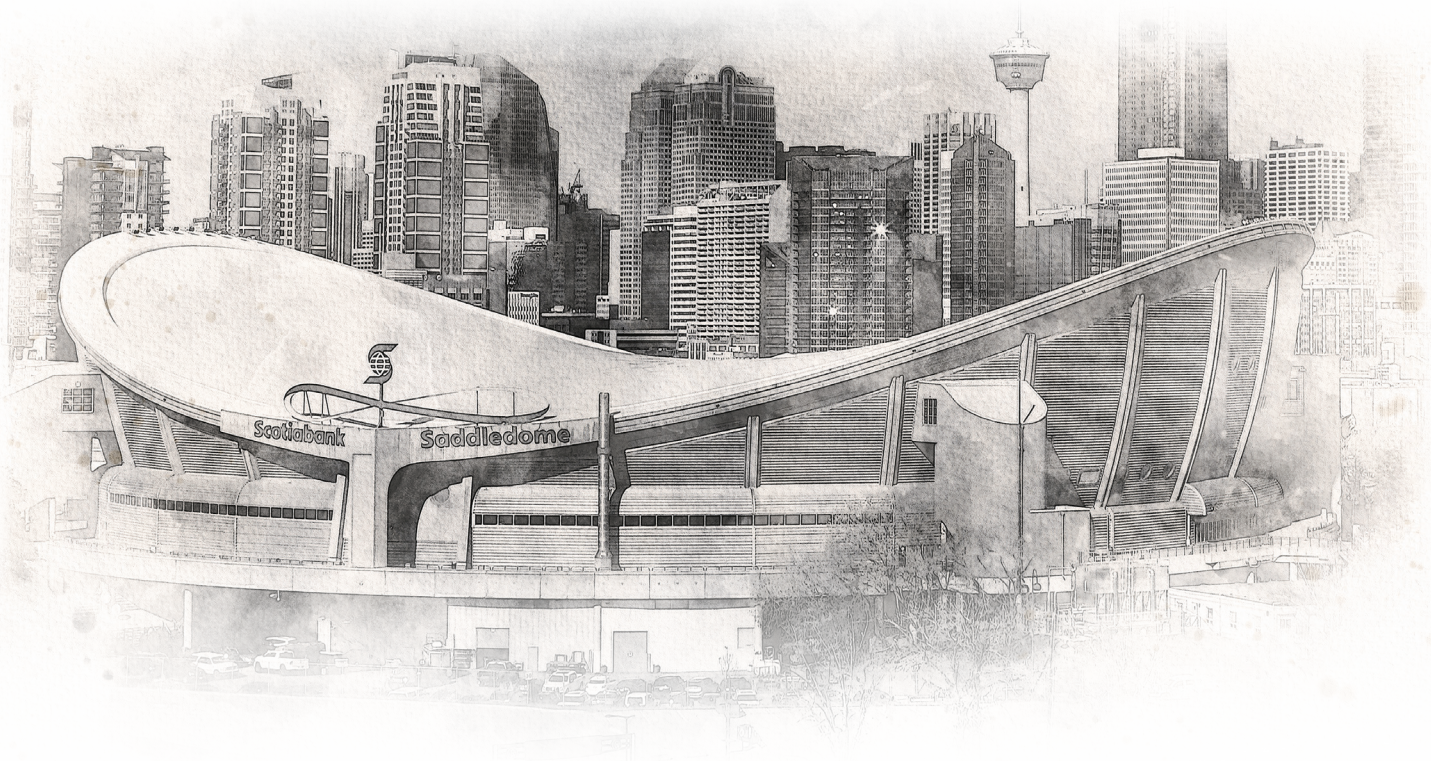




CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

FRIED SHORT RIB POLENTA GF

Roasted yeast sauce, herbs

AHI TUNA SALAD GF DF

Black olive caramel purée, roasted radish, grapes, dill

CELERIAC APPLE SOUP GF V

Calvados cream, pickled apple

ENTRÉES

CHOICE OF

GRILLED ALBERTA BEEF STRIPLOIN GF

Bordelaise sauce, potato pave

STUFFED CHICKEN SUPREME GF DF

Himalayan sauce, thrice cooked potatoes

SMOKED HALIBUT

Horseradish citrus cream sauce, asparagus tart

MAPLE MISO ROASTED KABOCHA SQUASH V

Kabocha squash purée, furikake, fried tofu

DESSERT

CHOICE OF

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

TURTLE CHEESECAKE

Pecans, caramel, ganache

PASSION FRUIT COCONUT PANNA COTTA GF DF

Coconut crumble, passion fruit gel

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