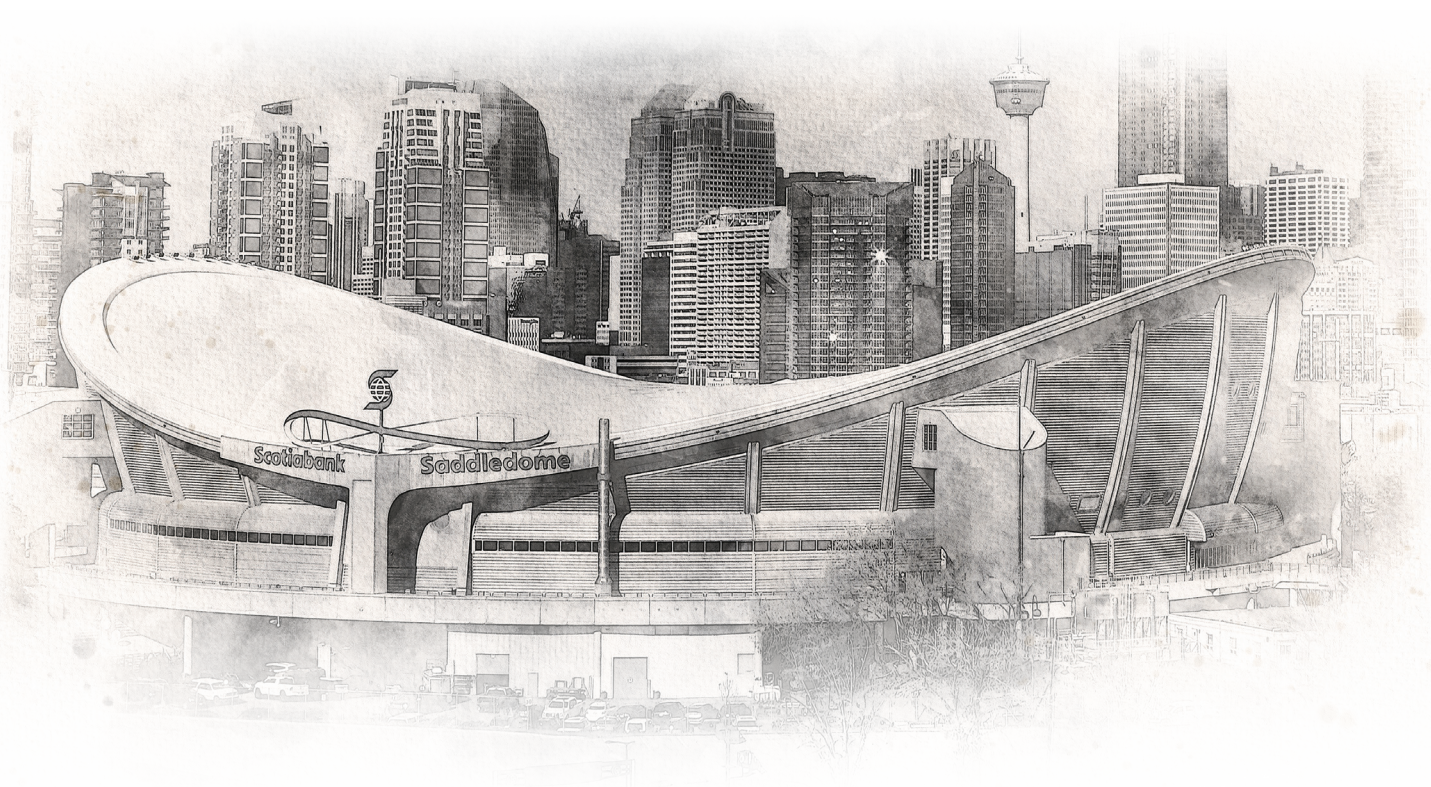




CHEF'S TASTING MENU IN THE SADDLEROOM

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 DF**

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

PASSIONFRUIT COCONUT PANNA COTTA **GF DF**

Coconut crumble, passionfruit 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