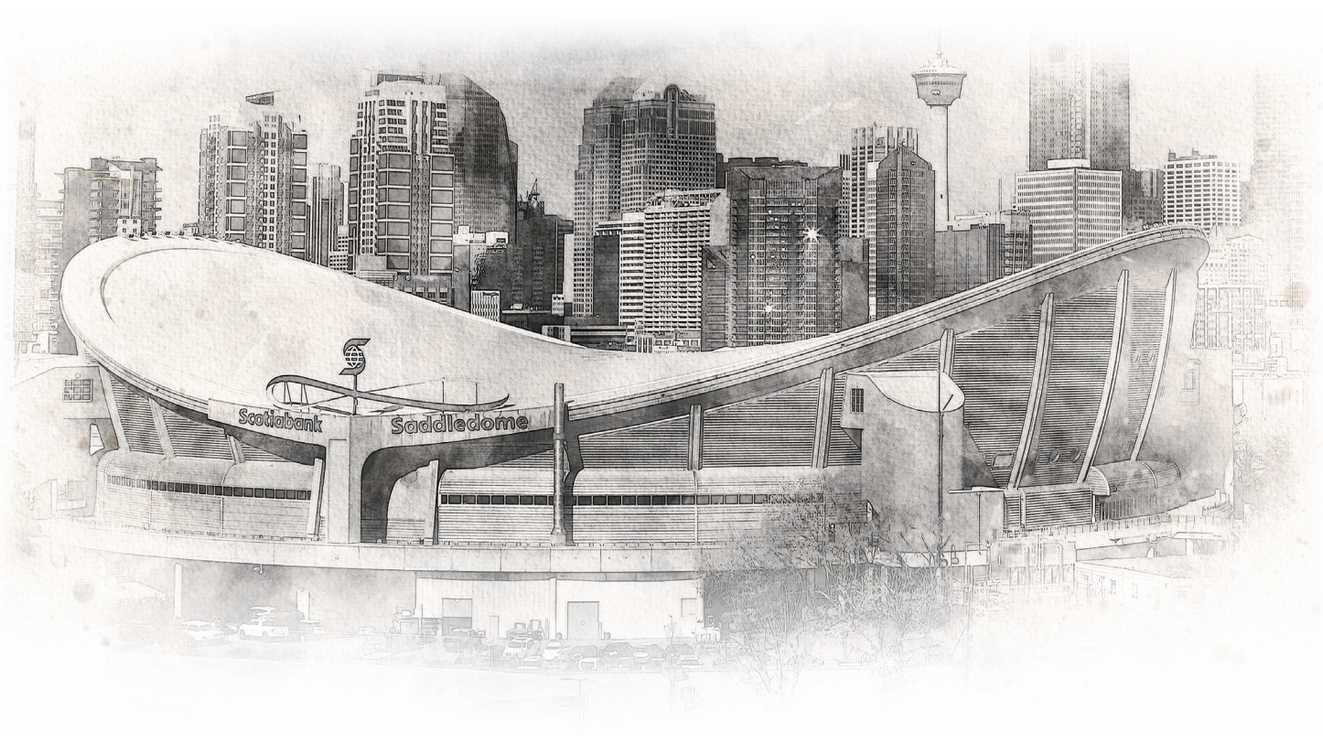


CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

BEEF TARTARE DF
Horseradish, pickled beets, crostini

PAN SEARED SCALLOPS
Seafood bread pudding, béarnaise

TURKISH LENTIL SOUP GF DF V
Chili oil, cilantro purée

ENTRÉES

CHOICE OF

STEAK DIANE GF
Alberta beef striploin, Diane sauce, root vegetable pave

ROASTED STUFFED CHICKEN SUPREME GF
Parmesan leek stuffed chicken, tarragon cream sauce

PAN SEARED KING SALMON GF DF
Dill tahini sauce, charred romaine

RICOTTA HERB ANOLINI V
Pistachio pesto, kale, peas

DESSERT

CHOICE OF

CINNAMON BUN BREAD PUDDING
Cream cheese ice cream, toffee sauce

PEANUT BUTTER AND JELLY CAKE
Vanilla sponge, peanut butter mousse

CHOCOLATE COCONUT PANNA COTTA GF DF
Torched marshmallows, raspberry 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