



# CHEF'S TASTING MENU IN THE SADDLEROOM

## APPETIZER

CHOICE OF

### CAESAR BEEF TARTARE

*Croutons, parmesan, fried capers, lettuce cups*

### ESCARGOT RISOTTO **GF**

*Parsley garlic cream, garlic chips*

### WILD MUSHROOM SOUP **GF DF V**

*Cashew cream, black garlic, onion crisps*

## ENTRÉES

CHOICE OF

### FRENCH ONION BRAISED SHORT RIB **GF**

*Caramelized onions, Gruyère, pomme purée*

### PAN SEARED DUCK BREAST **GF**

*Rhubarb port sauce, warm beet salad, goat cheese*

### MISO MAPLE BAKED SALMON **DF**

*Roasted turnips, sesame, wilted kale*

### KABOCHA SQUASH ANOLINI **V**

*Parmesan brodo, wilted greens, pumpkin seeds*

## DESSERT

CHOICE OF

### BLACK CHOCOLATE CAKE

*Whipped mascarpone, chocolate gel*

### MAPLE WALNUT BOURBON MOUSSE **GF DF**

*Candied carrots, roasted walnut crumbs*

### LEMON POPPYSEED TORTE

*Blueberry compote, lemon curd*

**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*