



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

AHI TUNA TARTARE **GF DF**

Umeboshi aioli, shiso, puffed grains, rice crackers

PROSCIUTTO GRAPE SALAD **DF**

Ajo blanco, endive, roasted almonds, croutons

SWEET CORN AGNOLOTTI **V**

Brown butter, sweet corn purée, goat cheese

ENTRÉES

CHOICE OF

GRILLED ALBERTA BEEF STRIPLOIN **GF**

Roasted shallot pomme purée, rosemary Robert sauce

CHICKEN ESCALOPE

Arugula parmesan pistou, roasted fingerlings

SMOKED HALIBUT **GF**

Miso beurre blanc, beluga lentils, roasted apple

PANISSE **GF DF V**

Tapenade, roasted tomatoes

DESSERT

CHOICE OF

BOURBON S'MORES POT DE CRÈME **GF DF**

Torched meringue, graham crackers

RHUBARB CHEESECAKE **GF**

Earl grey cashew crumble

LYCHEE ROSE CAKE

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