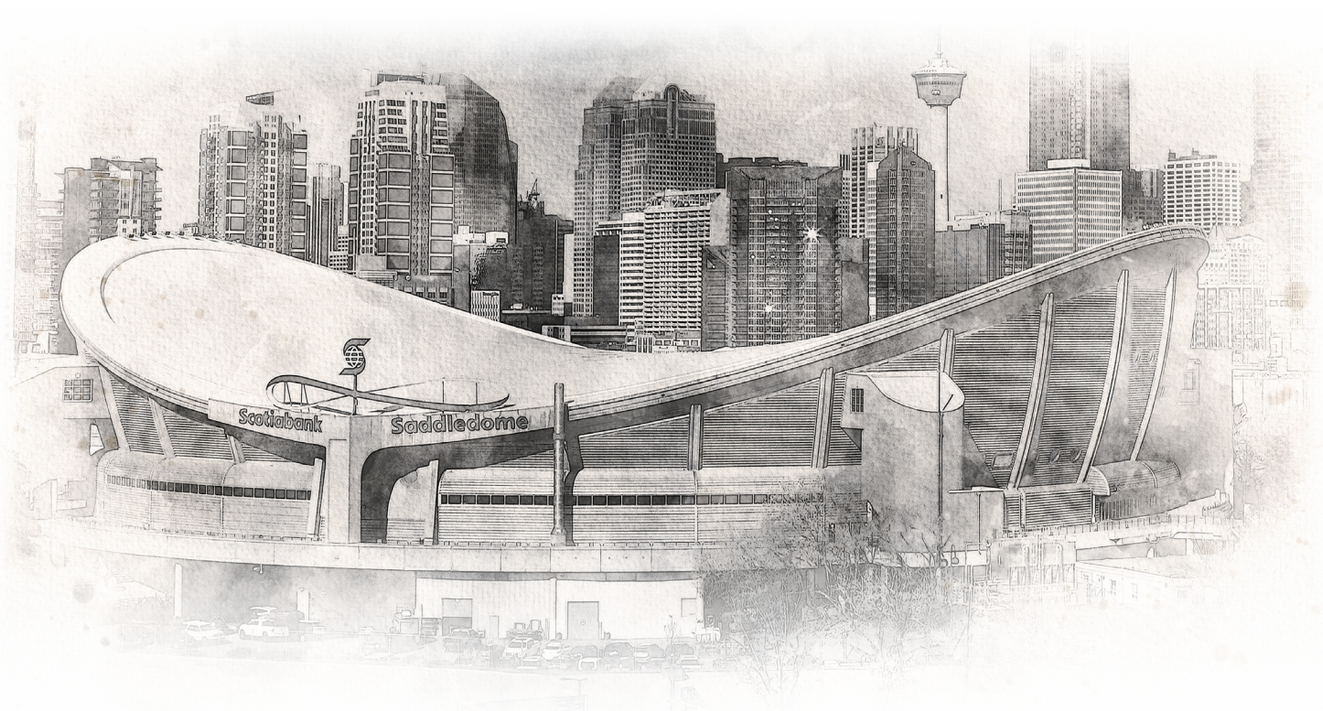

CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

WILD MUSHROOM AGNOLOTTI AND CRISPY PORK BELLY
Hazelnut beurre noisette, sage, parmesan

ARABIC PUMPKIN SOUP GF V
Pumpkin seed dukkah, chili oil

ROASTED RED & GOLDEN BEET SALAD GF V
Beet purée, grapefruit segments, whipped goat feta, picked shallots, toasted walnuts, sherry gastrique

ENTRÉES

CHOICE OF

FRENCH ONION BRAISED SHORT RIB GF
Pomme purée, Gruyère, caramelized onions

CHICKEN KIEV
Lemon parsley compound butter, fingerling potatoes, mustard sauce

ROASTED LAMB SADDLE GF DF
Wilted greens, sauce romaine, roasted potatoes

PAN-SEARED HALIBUT GF
Bacon herb risotto, parmesan, asparagus

FRIED EGGPLANT DF
Hummus, pomegranate molasses, herb salad

DESSERT

CHOICE OF

CHOCOLATE CRANBERRY CAKE
Cranberry jelly, chocolate ganache, white chocolate

PISTACHIO TIRAMISU
Mascarpone pistachio mousse, espresso, amaretto

RED WINE POACHED PEAR GF DF
Cashew cream, warm spiced crumble

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