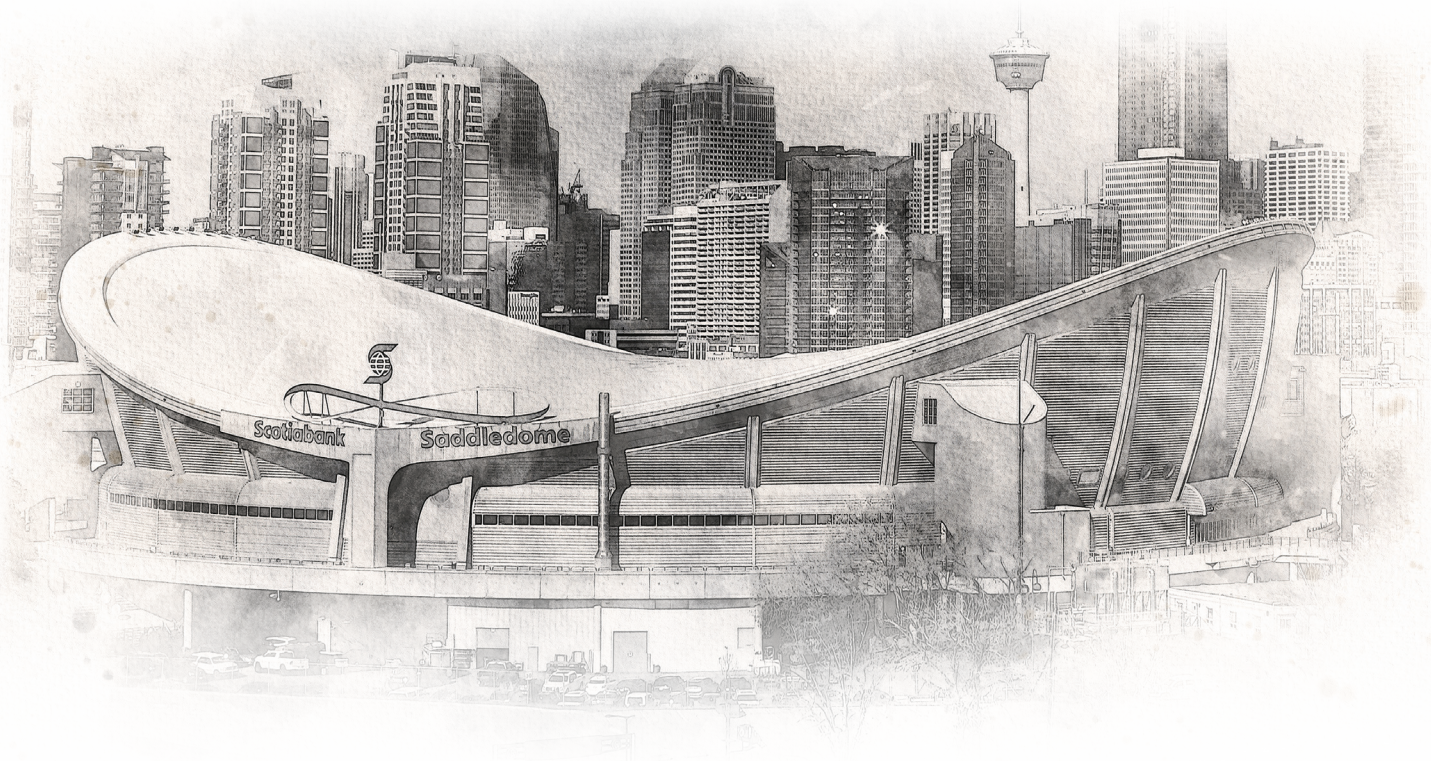




CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

GRILLED PRAWNS AND SUNCHOKES **GF**

Hollandaise, lovage

AGNOLOTTI ALLA VACCINARA

Braised oxtail, brown butter, rosemary

CARAMELIZED CAULIFLOWER CHESTNUT SOUP **GF DF V**

Roasted garlic, sage

ENTRÉES

CHOICE OF

DUO OF ALBERTA BEEF STRIPLOIN AND JUNIPER BEEF SAUSAGE **GF**

Pomme purée, red currant demi-glace

PAN SEARED DUCK BREAST

Duck shumai, chili crisp, miso carrot purée

CABBAGE CRUSTED COD **GF**

Beurre rouge, braised white beans with cabbage and greens

VEGETABLE PAKORAS **GF DF V**

Tamarind chutney, herb salad

DESSERT

CHOICE OF

CINNAMON BUN CHEESECAKE

Cinnamon swirl, graham crumb

CHOCOLATE HAZELNUT TORTE

Espresso ganache, hazelnut praline

CALAMANSI COCONUT PIE **GF DF**

Coconut crumble, black sesame crust

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.

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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