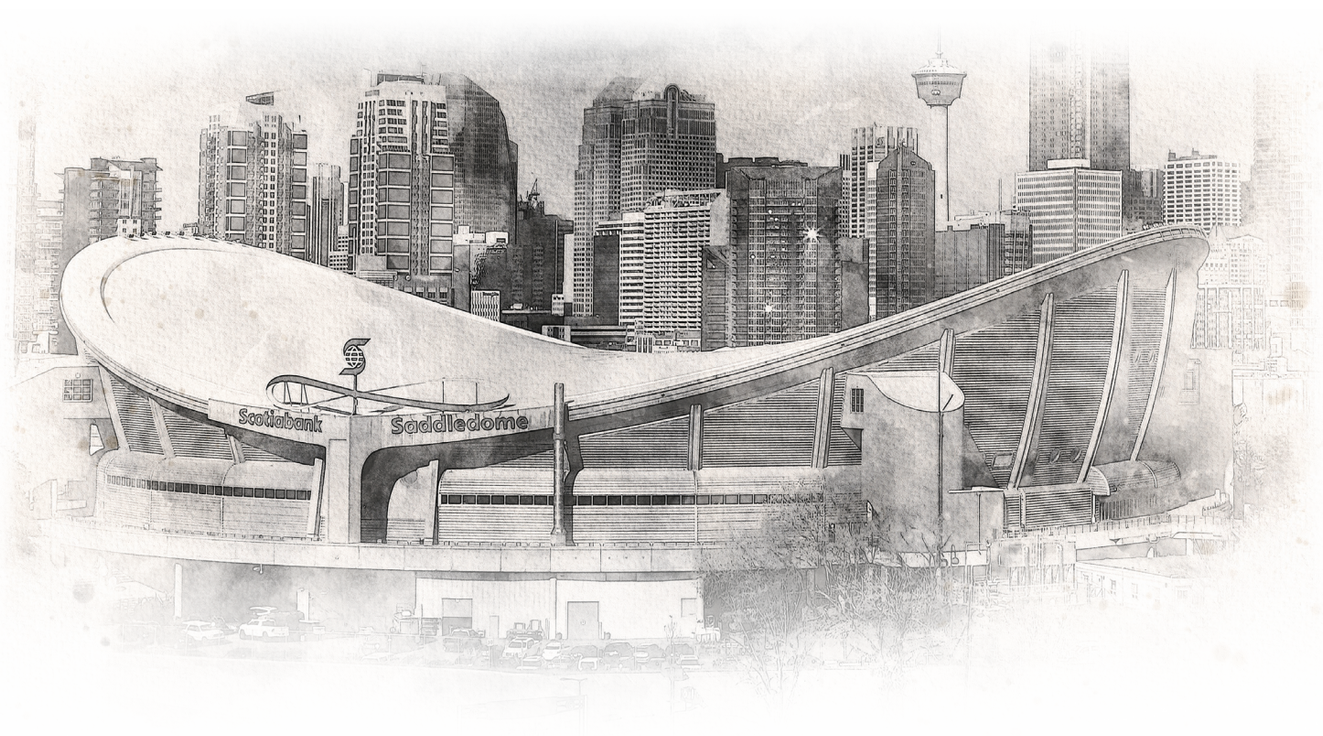


CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

VIETNAMESE BEEF CARPACCIO GF DF
Fried shallots, herb salad, peanuts

CHAR SIU HUMBOLDT SQUID GF DF
Charred cabbage salad, char siu sauce

BEET TARRAGON SOUP GF V
Goat cheese, beet chips

ENTRÉES

CHOICE OF

MISO BEER BRAISED SHORT RIB
Roasted turnip, barley risotto

BONE-IN ALBERTA PORK CHOP GF
Pomme purée, creamed spinach, peppercorn sauce

ROASTED CHICKEN SUPREME GF
Salsa verde, sundried tomatoes, grilled romaine

SABLEFISH À L'ORANGE GF DF
Bigarade sauce, roasted fingerling potatoes, kale

PARISIENNE GNOCCHI ALLO ZAFFERANO V
Saffron cream sauce, parmesan, root vegetables

DESSERT

CHOICE OF

SMASHING PUMPKINS CHEESECAKE
Candied nuts

CHOCOLATE CUSTARD CAKE
Cherry gel

LYCHEE ALMOND PANNA COTTA
Raspberries, lychee

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