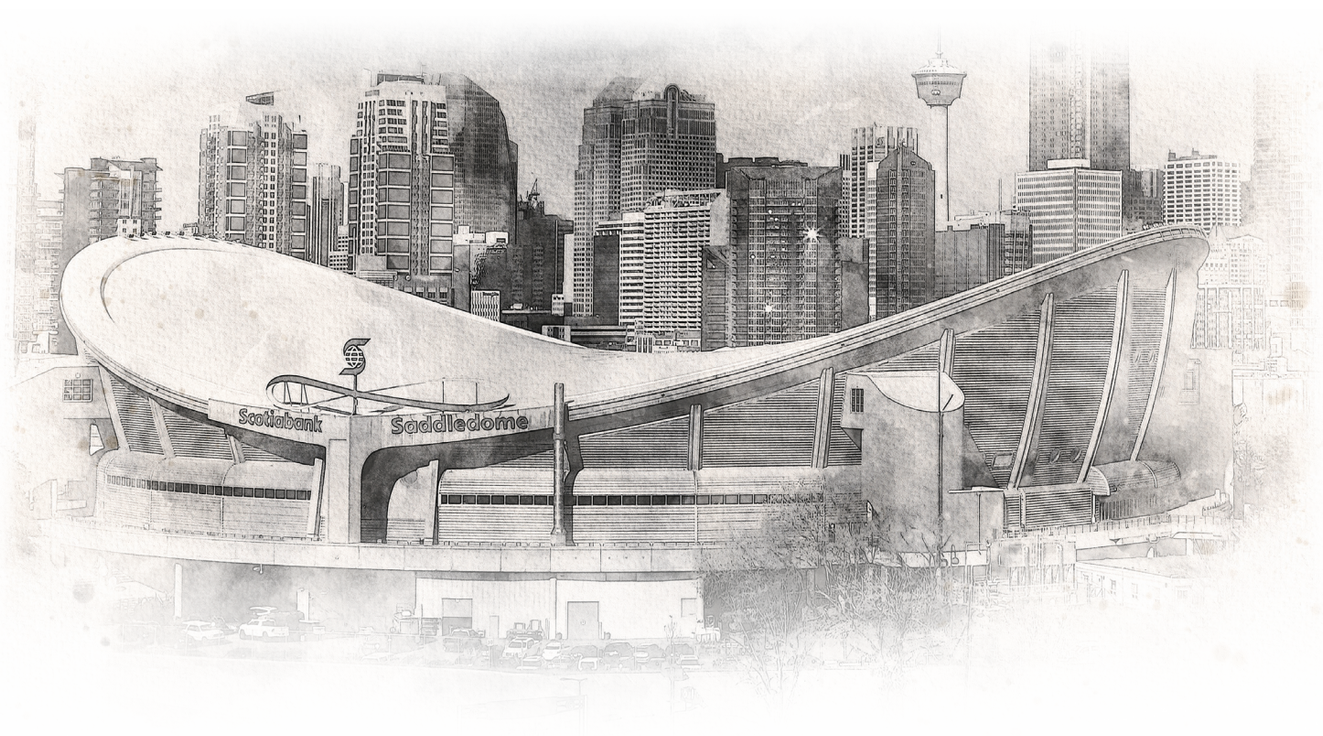


CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

SHORT RIB ANOLINI
Miso beurre blanc, chives

TUNA TARTARE GF DF
Radish salad, pickled apple, sherry rosé dressing, rice chips

WILD MUSHROOM SOUP GF V
Black garlic purée, crispy shallots

ENTRÉES

CHOICE OF

GRILLED ALBERTA BEEF STRIPLOIN GF
Gruyère pomme purée, Robert sauce

PAN-SEARED DUCK BREAST GF DF
Haskap gastrique, baharat hazelnut fried Brussels sprouts

ROASTED ARCTIC CHAR GF
Saffron mussel cream sauce, wilted greens, fingerling potatoes

DAL MAKHANI V
Fried paneer, pickled onion, basmati

DESSERT

CHOICE OF

DEVIL'S CHOCOLATE CAKE
Dark chocolate ganache, white chocolate ganache, raspberries

TAR HEEL PIE
Pecans, vanilla ice cream

MANGO COCONUT MOUSSE GF DF
Coconut macaron, pistachios

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