

CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

SEARED SCALLOPS AND SEAFOOD QUICHE GF
Shrimp, salmon and halibut quiche, lobster foam

CRÊPE TERRINE
Peanut and foie gras mousse, dark cherry jam, chantilly

AVOCADO MELON SALAD GF DF V
Mint, basil, cucumber, white balsamic dressing

ENTRÉES

CHOICE OF

STEAK AND EGGS GF DF
Grilled striploin steak, poached eggs, fingerling potatoes, mushroom ketchup

DUCK DUO GF DF
Pan seared duck breast, duck sausage, haskap gastrique, endive citrus salad

KING SALMON GRAVLAX EGGS BENEDICT
Pickled onion, fried capers, hollandaise, fingerling potatoes

DAL MAKHANI GF V
Poached eggs, potatoes, pickled onion

DESSERT

CHOICE OF

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

TAR HEEL PIE
Pecans, vanilla ice cream

MANGO COCONUT MOUSSSE 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