

NEW YEARS IN THE SADDLEROOM

Thursday, December 31, 2026

PROSECCO

TO SHARE

SEA TO SKY CHARCUTERIE BOARD
King salmon gravlax, pickled pickerel, juniper beef sausages, Westfalian ham, chicken liver parfait, pickled onions, champagne jelly, Canadian cheeses, crackers

BREAD AND BUTTER
Fresh baked focaccia, rosemary olive oil and balsamic

APPETIZER

CHOICE OF

CRAB BISQUE GF
Lump crab meat, sherry foam

DUCK PASTRAMI AND FOIE GRAS DF
Rye toast, foie torchon, duck pastrami, fig jam

BEET AND BURATTA SALAD GF V
Basil pesto, pistachios, endive, honey gastrique

ENTRÉES

CHOICE OF

SURF AND TURF GF
Grilled angus Alberta beef tenderloin, pomme purée, jumbo shrimp, peppercorn sauce

PAN-SEARED DUCK BREAST
Pumpkin gnocchi, duck confit, port maple sauce

ROASTED SABLEFISH GF DF
Yakiniku sauce, maitake mushrooms, roasted root vegetables

VEGETABLE MOMOS DF V
Nepalese dumplings, Himalayan sauce

DESSERT

CHOICE OF

CHOCOLATE HAZELNUT CAKE
Rich chocolate buttercream, cherry gel, delicate hazelnut praline

RASPBERRY POSSET GF
Raspberries, raspberry paper, tonka bean meringue

COMPRESSED APPLE TERRINE GF DF
Champagne sorbet, cinnamon crumble

ARTISAN CHOCOLATES

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

150
PER PERSON
GST Not Included in Menu Price
Service charge and game ticket not included

Restaurant Chef Shane Rutledge | Culinary Director Tobias Larcher | Saddleroom Manager Roberta Funk-Saitta