



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

BEEF TARTARE **DF**

Red currant gel, black garlic purée, lavash

SALMON SAUSAGE **GF**

Passion fruit chipotle sauce, pickled red onion

FRIED EGGPLANT **DF V**

Miso tahini, tonkatsu sauce

ENTRÉES

CHOICE OF

ARGENTINE DRY RUBBED FLAT IRON **GF**

Black salsa, potato pave

CONFIT DUCK LEG **GF**

Red currant demi-glace, pickled grape salad

PAN SEARED SALMON **GF DF**

Guasacaca sauce, red pepper rice pilaf

MUJADARA **GF V**

Lentils, caramelized onions, shatta sauce

DESSERT

CHOICE OF

ZAMBITO RICE PUDDING **GF**

Pecans, coconut

BOEMA

Romanian chocolate cake, caramel, ganache

LEMON MERINGUE PIE

Lemon curd, meringue, sable

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

75

PER PERSON

GST Included in Menu Price

Please Note: Menu Items Subject To Change

Restaurant Chef Shane Rutledge | Culinary Director Chi How Kit | Saddleroom Manager Roberta Funk-Saitta