



## CHEF'S TASTING MENU IN THE SADDLEROOM

### APPETIZER

CHOICE OF

#### TUNA TARTARE **GF** **DF**

*Furikake green peas, mizuna, rice crackers*

#### VENISON SAUSAGE **GF**

*Juniper and caramelized onion purée, sauerkraut salad*

#### SOUP TARASCA **GF** **V**

*Corn salsa*

### ENTRÉES

CHOICE OF

#### BEEF STRIPLIN

*Pearl barley risotto, mushrooms*

#### CHICKEN SUPREME **GF**

*Chicken confit hash, fig purée*

#### GRILLED TROUT **DF**

*Charred pearl onions, saffron couscous*

#### PARISIAN GNOCCHI **V**

*Capers, parmesan, lemon brown butter, herbs*

### DESSERT

CHOICE OF

#### FENNEL ORANGE CRÈME BRÛLÉE **GF**

*Roasted white chocolate*

#### CHOCOLATE BREAD PUDDING

*Espresso foam, vanilla custard*

#### RED WINE POACHED PEAR **GF**

*Sabayon, blackberry purée*

**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*