



Appetizer

Winter Squash Soup

maple wood smoked lobster ice cream 14

Seared Scallops

compressed melon, vanilla dried cherry tomatoes, confit almonds, green pea wafers, smoked prosciutto crisps 18

Pliable Foie Gras

pliable foie gras, port gelee, smoked walnut, vanilla salt, bing cherry fluid gel 22

Grilled Spanish Mackerel

panzanella salad, baby heirloom tomatoes, petite greens, charred eggplant purée 18

Artisan Greens

pickled beets, chèvre goat cheese, candied pecans, truffle sherry vinaigrette 12

Steak Tartare*

yukon potato chips, traditional garnishes 18

Truffled Chestnut Agnolotti

duck confit, rosemary brown butter cream 17

Entrée

Trout

seared steelhead trout, artichoke barigoule, orange confit fennel, sunchoke, garlic horseradish puree, watercress pudding, champagne sabayon 37

Black Cod

seared black cod, cannellini bean cassoulette, confit duck, braised pork shoulder, porcini & smoked bacon foam, Iberian chorizo 38

Game Hen

herb butter medallions, wild mushrooms & truffle bread pudding, mulled red wine gel, house made boudine blanc, caramelized onion purée, honey glazed parsnips, fig madeira jus 38

Beef Tenderloin

lemon purée, beet pudding, braised mustard seeds, roasted cherry tomato, potato fondant 38

Braised Short Ribs

pomme purée, wild mushrooms, port cippolini, brown butter carrots, sliced burgundy truffles, pomegranate sheet 40

Chef's Risotto

selection of daily vegetables, mascarpone, grana padano, micro greens 30



Chef de Cuisine: Craig Boje

*Provincial regulations mandated by Alberta Health Services state we must inform you that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness." Alberta Food Codes. 3. 3. 4 (c)