



KENSINGTON
RIVERSIDE INN

Appetizer

Butternut Squash Soup

truffled ricotta dumplings, chives, curry oil

13

Pan Seared Sea Scallop

du puy lentils with truffle butter, sprout leaves, whole mustard and maple vinaigrette

21

Soft - Shell Crab

ratatouille, celery root fries, sauce gribiche

19

Albacore Tuna Goma Ae*

sesame and soy, sake, spinach, lotus root chips, baby cilantro

18

Artisan Greens

pickled root vegetables, parmesan crisp, citrus vinaigrette

12

Certified Angus Steak Tartare*

yukon potato chips, asian pear, quail egg, soy lime dressing*

18

Ricotta Gnocchi

creamy goat cheese, shimeji mushroom, grana padano, smoked salmon caviar

16

Entrée

Pan Roasted Pickerel

yukon potato croquette, sweet peppers, patty pan squash, snap peas, shallot vinaigrette

34

Yukon Arctic Char

sautéed potato gnocchi, manila clam, winter vegetables, sundried tomato pesto

32

Free Range Chicken Supreme

cassoulet of orca beans and maple cured bacon, braised endive, sweet carrot purée

31

Braised Short Rib of Spring Creek Beef

chestnut pomme purée, broccolini, pickled hedgehog mushroom, red wine braising jus

42

Rack of Spring Lamb

blue cheese polenta, white onion purée, cipollini, glazed baby turnip, mint jus

43

Fillet of Certified Angus Beef

parmesan potato pavé, kale, roasted portobello, tomato confit, ox cheek fritters

40

Butternut Squash Risotto

shaved périgord truffle, candied walnuts, mascarpone, grana padano

32

Executive Chef: Jeff Park

Maitre d'hotel: Ich Diocee

*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 Code s. 3. 3. 4 (c)