



DECEMBER 1, 2022

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**ARTISAN GREENS** GF V

Cucumber, tomato, shredded carrots, pickled beets, sweet onion vinaigrette, buttermilk cucumber ranch dressing

**FIVE SPICE ROASTED BABY CARROTS AND LEEK ASH** GF V

Savoury granola clusters, pea shoots, labneh, thyme and honey dressing

**CAULIFLOWER AND GREEN CHICKPEA SALAD** GF DF V

Curry roasted cauliflower, tomato, pickled red onions, creamy tahini dressing

**APPLE AND FENNEL SLAW** GF DF V

Napa cabbage, celery and rice wine vinaigrette

**VEGETABLE CRUDITÉ JARS** GF DF V

Selection of raw vegetables, edamame mint hummus

**SHRIMP COCKTAIL** GF DF

Signature cocktail sauce with Tabasco, horseradish

**BUTTERMILK FRIED TEMPURA CALAMARI**

Jalapeno salsa, smoky lemon and garlic aioli

**OVERNIGHT SMOKED ALBERTA BEEF BRISKET** GF DF

Natural jus, horseradish, mustards

**DADDY C'S ROASTED JERK CHICKEN** GF DF

Original Jamaican jerk marinade, fresh lime

**CORNMEAL CRUSTED FRIED PICKEREL**

Cucumber salsa, savoury mint yogurt

**HERB AND VEGETABLE RICE PILAF** GF V

Slow cooked rice, celery, onion, carrots, peas, toasted almonds

**BROCCOLI AND GARLIC BUTTER** GF V

Fresh lemon, sea salt

**COCONUT CURRY SQUASH** GF DF V

Slow cooked chickpeas, roasted eggplant, butternut squash

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT**

**CHEF'S SELECTION OF DESSERTS**

**ASSORTED CANADIAN CHEESE BOARD**

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45

GST included