

APRIL 2, 2023

**ARTISAN GREENS** GF DF V

Cucumber, tomato, shredded carrots, pickled beets, roasted grape vinaigrette, roasted beet vinaigrette

**SOBA NOODLES** DF V

Cucumber, toasted nori, tamari, sesame oil

**DAIKON, CITRUS AND MANGO** GF DF V

Orange and grapefruit segments, edamame beans, bell pepper, calamansi vinegar

**GRILLED PEACH AND BABY ARUGULA SALAD** GF V

Crumbled goat cheese, strawberries, shaved fennel, balsamic glaze

**TOSSED CAESAR SALAD**

Romaine, bacon, shaved Padano, croutons, lemon, Caesar dressing

**SHRIMP COCKTAIL** GF DF

Horseradish cocktail sauce, lemon

**BRAISED SHORT RIB BAO BUNS**

Anise, cinnamon, black pepper glaze, pickled vegetables, radishes

**SLOW ROASTED AAA ALBERTA BEEF** GF DF

Natural jus, horseradish, mustards

**TUMERIC LIME CHICKEN** GF

Marinated with cumin, white onion, lime, poblano, turmeric, honey

**MAUI RIBS** GF DF

Guava glazed, spiced barbecue sauce

**GOURMET MAC 'N CHEESE** V

Select cheeses

**FRAGRANT BASMATI RICE** GF V

Cinnamon, anise

**GRILLED ASPARAGUS** GF V

Citrus butter

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT  
CHEF'S SELECTION OF DESSERTS  
ASSORTED CANADIAN CHEESE BOARD**

45

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.