

DECEMBER 3, 2022

ARTISAN GREENS GF V

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

WALDORF SALAD GF V

Bibb lettuce, celery, toasted pecans, grapes, garlic mayo dressing

GRILLED ASPARAGUS WITH CRISPY PROSCUITTO GF

Beluga lentils, lemon Dijon dressing, grated parmesan

ORANGE RADICCHIO ARUGULA SALAD GF DF V

Frisée, radish, toasted pistachios, passion fruit vinaigrette

PRAIRIE GRAINS SALAD DF V

Barley and wheat berries, roasted red peppers, grilled zucchini, pickled onion, creamy black garlic dressing

NIÇOISE SALAD GF DF

Sliced tuna steak, hard-boiled eggs, Kalamata olives, green beans, tomato, cucumber, red wine vinaigrette, lemon herb aioli

MINI FLAMES DOGS

All beef hotdogs, brioche bun, bacon, banana peppers, chipotle ranch

OVERNIGHT ROASTED AAA ALBERTA BEEF GF DF

French onion beef gravy, horseradish, mustards

PAN SEARED PORK LOIN CUTLETS GF DF

Bacon and sherry marmalade jus, peas and shoots

PAN SEARED STEELHEAD TROUT GF DF

Lemon caper parsley sauce

MUSHROOM GNOCCHI V

Blue cheese, white wine tarragon cream

ROSEMARY ROASTED BABY POTATOES GF

Caramelized onions, sea salt

DEEP MAPLE ROASTED ROOT VEGETABLES GF V

Parsnips, carrots, squash, beets, Brussels sprouts

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

45

GST included