



MARCH 18, 2024

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets,
honey dijon dressing, balsamic vinaigrette

SWEET POTATO AND BROCCOLI GF DF V

Creamy tahini dressing, pumpkin seeds, pomegranate seeds

ICEBERG WEDGES GF

Bacon lardons, blue cheese crumble, radish, buttermilk dressing

SPINACH AND BLACK LENTIL SALAD GF DF V

Roasted carrots, celery root purée, parsnip chips, burnt orange dressing

SMOKED SALMON BOURSIN TARTS

Rosemary tartlets, oven dried heirloom cherry tomatoes

SHRIMP COCKTAIL GF DF

Signature cocktail sauce, lemon

SHRIMP AND GRITS ACTION STATION GF

Chorizo, goat cheese, microgreens

24-HOUR SMOKED ALBERTA BEEF BRISKET GF DF

Cherry cola BBQ demi-glace, horseradish, mustards

WHITE TAJIN BBQ CHICKEN GF DF

Scallions, cilantro

SEARED STEELHEAD TROUT WITH CITRUS SALSA GF DF

Orange, lemon, grapefruit, red onion, bell pepper

BABY BAKED POTATOES GF V

Brown butter, lime crema, chives

ELOTES GF V

Smoked paprika, cotija cheese, green onions

CORIANDER CHARRED CAULIFLOWER GF DF V

Green romesco

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

48

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.