

MARCH 18, 2023

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets, balsamic dressing, roasted beet vinaigrette

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 GF V

Selection of raw vegetables, ranch dressing

SHRIMP COCKTAIL GF DF

Signature cocktail sauce with Tabasco, horseradish

BUTTERMILK FRIED TEMPURA CALAMARI

Jalapeño salsa, smoky lemon and garlic aioli

OVERNIGHT SMOKED ALBERTA BEEF BRISKET GF DF

Natural jus, horseradish, mustards

ROASTED JERK CHICKEN GF DF

Jerk marinade, fresh lime

CORNMEAL CRUSTED FRIED PICKEREL

Cucumber salsa, savoury mint yogurt

STEAMED RICE AND HERBED GARLIC BUTTER GF V

COCONUT CURRY SQUASH GF DF V

Slow cooked chickpeas, roasted eggplant, butternut squash

BROCCOLI AND GARLIC BUTTER GF V

Fresh lemon, sea salt

**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.