

**CGY****VS****CHI**

JANUARY 27, 2024

ARTISAN GREENS **GF** **V**

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

GERMAN POTATO SALAD **GF** **V**

Baby red potatoes, red onion, grainy dijon, sour cream, chives, cress

TOMATO AND FETA GREEK SALAD **GF** **V**

Bell peppers, tomato, cucumber, Kalamata olives,
feta, mint, fresh oregano

ORANGE, FENNEL AND APPLE SLAW **GF** **DF** **V**

Radicchio chiffonade, green cabbage, basil vinaigrette

ALBERTA CHARCUTERIE PLATTER **GF** **DF**

Selection of cured and smoked meats,
Sicilian olives, pickled vegetables

SMOKED TROUT SPICY DILL REMOULADE **GF** **DF**

Grated eggs, Belgian endive, shaved radishes

PORK MEATBALL ACTION STATION

Mustard mushroom sauce

OVERNIGHT SMOKED ALBERTA BEEF BRISKET **DF**

Whisky demi-glace, horseradish, mustards

CHICKEN SCHNITZEL

Panko breaded, fine herbs, charred lemon brown butter

MESQUITE ROASTED SALMON FILLETS **GF** **DF**

Green apple and celery salsa, red onion, Thai chili

POBLANO AND SMOKED GOUDA RAVIOLI **V**

Preserved lemon cream sauce, chives

ROSEMARY ROASTED CREAMER POTATOES **GF** **V**

Olive oil, sea salt

ROASTED BABY CARROTS AND GARLIC KALE **GF** **V****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.