



SEPTEMBER 29, 2023

**ARTISAN GREENS** GF V

Cucumber, tomatoes, shredded carrots, pickled beets, selections of creamy dressings and vinaigrettes

**ROMAINE CAESAR SALAD**

Double smoked bacon, shaved grana padano cheese, croutons, traditional creamy dressing

**SPICED ROASTED CAULIFLOWER, FETA AND GARLIC** GF V

Toasted fennel, turmeric, crumbled feta, parsley, mint, dill

**SNAP PEA SALAD** GF DF

Double smoked bacon, shaved radish, grainy mustard vinaigrette

**TOGARASHI ROASTED BABY CARROTS** GF V

Miso maple glaze, toasted crushed hazelnuts

**SHRIMP COCKTAIL** GF DF

Signature cocktail sauce, Tabasco, lemon

**FRENCH ONION SOUP**

Gruyère crisp, rosemary crostini

**OVERNIGHT SMOKED ALBERTA BEEF BRISKET** GF DF

Natural jus, horseradish, mustards

**CHERRY PEPPER RIBS** GF DF

Sweet garlic glaze, fresh and pickled chilies, shredded cabbage slaw

**GRILLED POMEGRANATE GLAZED CHICKEN** GF

All spice, cumin, sweet paprika, thyme branches, garlic cloves

**GNOCCHI AND MUSHROOMS** V

Parmesan, mushroom stock, red chili flakes, baby spinach

**BRAISED LEMON AND SAFFRON POTATOES** GF DF

Chicken stock, lemon juice, oregano, black pepper

**SEARED BRUSSELS SPROUTS** GF V

Fresh lemon zest, olive oil, sea salt

**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.