



SEPTEMBER 28, 2022

Saddleroom

START

CHOICE OF

BALSAMIC GLAZED PORK BELLY

*Red cabbage, cauliflower purée,
cider and apple jus, micro herbs*

SMOKED DUCK PROSCUITTO AND POACHED SHRIMP

*Watercress and fennel salad, red currant caviar,
lemon vinaigrette*

BURRATA AND ROAST HERITAGE BEETROOT SALAD **V**

*Red pepper gazpacho, pickled walnuts,
truffle cream*

ENTRÉES

CHOICE OF

CHARGRILLED AAA ALBERTA BEEF STRIPLOIN

*Roasted potato pavé, broccolini,
Café de Paris butter, bone marrow jus*

PAN SEARED ATLANTIC SALMON

*Seafood mousse, charred baby leek fondue,
sundried tomato compote, basil velouté*

PAN SEARED CHICKEN SUPREME

*Proscuitto ham, roasted mushrooms, mustard,
Cipollini onions, lavender jus*

HONEY GLAZED BUTTERNUT SQUASH RAVIOLI **V**

*Burnt butter, tempura sage, spiced walnuts,
beet purée*

V VEGETARIAN

DESSERT

CHOICE OF

TRIO OF DESSERT

*Chocolate quenelle, strawberry mousse,
coconut dome*

RED VELVET CHURROS

*Cream cheese frosting, hazelnut crumbs,
brandy snap*

LEMON CHEESECAKE

Mango coulis, Chantilly cream, tuile

75

PER PERSON
GST INCLUDED