



START
CHOICE OF

SALMON NIÇOISE SALAD
Yuzu poached salmon, quail eggs, beans, fingerling potatoes, olives, heritage mixed greens, cherry tomatoes, honey mustard dressing

ROAST QUAIL BREAST AND CONFIT LEG
Smoked Puy lentils, chickpea fritters, tomato and raisin chutney, gooseberry jus

BURRATA AND ROAST HERITAGE BEETROOT SALAD V
Red pepper gazpacho, pickled walnuts, truffle cream, basil oil

ENTRÉES
CHOICE OF

CHARGRILLED AAA ALBERTA BEEF STRIPLOIN
Roasted potato pavé, broccolini, Café de Paris butter, bone marrow jus

PAN SEARED ORANGE ROUGHY AND CHILI MARINATED PRAWNS
Wild garlic and parsley risotto, garden peas, tomato compote

MOROCCAN LAMB SHANK TAGINE
Grilled flatbread, apricot saffron rice, fattoush salad

WILD MUSHROOM PITHIVIER V
Roasted summer squash, pickled radish, red currant jelly

V VEGETARIAN

DESSERT
CHOICE OF

WARM STICKY TOFFEE PUDDING
Vanilla bean gelato, orange caramel glaze

CHOCOLATE MOLTEN LAVA CAKE
Raspberry sorbet, Chantilly cream, tuile

WHITE CHOCOLATE MOUSSE
Cookie crumbs, Grand Marnier berries

75

PER PERSON
GST INCLUDED