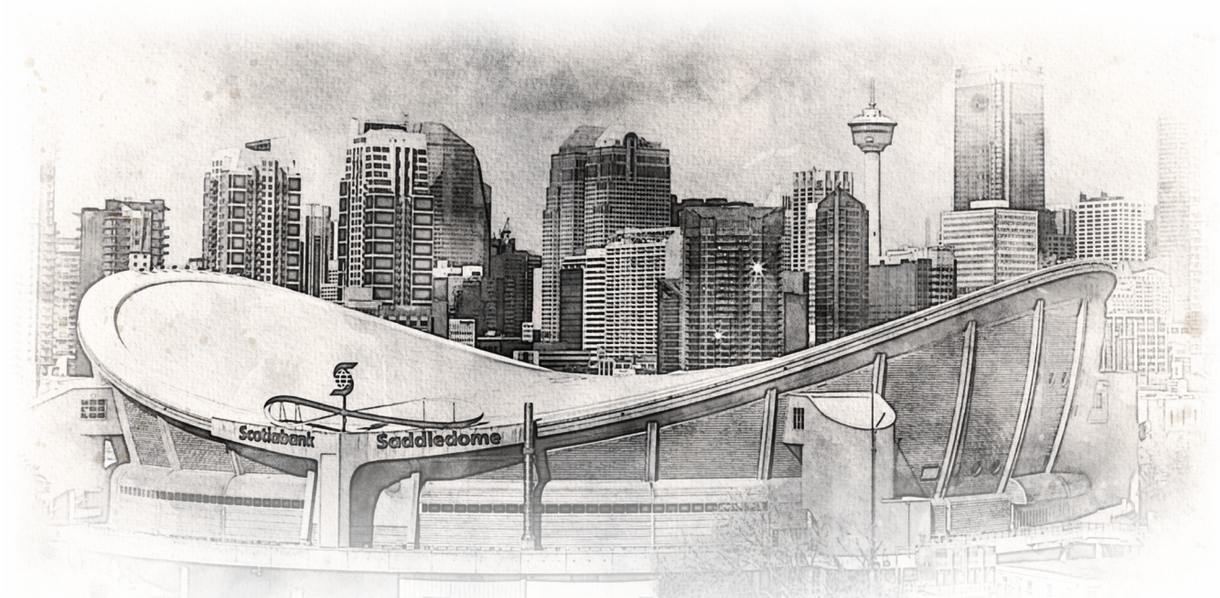

CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

ALBACORE TUNA TARTARE GF DF
Umeboshi plum ginger emulsion, furikake spiced green peas, togarashi rice crackers

SLOW ROASTED PORK BELLY DF
Fermented chili bean paste, pickled radish salad

CRISPY EGGPLANT DF V
Sesame purée, charred garlic, pickled wakame

ENTRÉES

CHOICE OF

ALBERTA BEEF FLAT IRON GF
Hazelnut truffle pesto, charred carrot purée, honey soy Brussels sprouts, pickled onion

STUFFED CHICKEN GF
Caramelized sunchoke purée, wild mushrooms, scallion velouté

GRILLED ATLANTIC SALMON DF
Tonkatsu sauce, potato croquette, roasted turnips

SQUASH TEMPURA V
Miso tamarind sauce, Japanese style spinach salad

DESSERT

CHOICE OF

EARL GREY TAPIOCA PUDDING GF
Cream cheese foam

CHOCOLATE SPONGE DF
Macadamia cream

GRAPEFRUIT AND FENNEL
Fennel sable cookie, grapefruit custard, grapefruit segments, fresh mint

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

75
PER PERSON
GST Included in Menu Price

Culinary Director Chi How Kit | Restaurant Chef Shane Rutledge | Saddleroom Manager Roberta Funk-Saitta