



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

VIETNAMESE BEEF CARPACCIO **GF**

Pickled mushrooms, shallot crisps, lime aioli, brown butter

POTATO AND LEEK SOUP **GF DF**

Bacon lardons, burnt leek ash, herb oil

ROASTED BEET SALAD **GF V**

Textures of beets, arugula, maple vinaigrette, chèvre

ENTRÉES

CHOICE OF

ALBERTA BEEF STRIPLOIN **GF**

Potato pave, onion soubise, honey roasted carrots, red wine jus

CHICKEN SUPREME

Gnocchi, crusted asparagus, lemon aioli, poultry jus

GRILLED MAHI-MAHI **GF**

Dashi risotto, honey roasted carrots, citrus mango pico

POTATO GNOCCHI **V**

Roasted tomato sauce, arugula, grana padano

DESSERT

CHOICE OF

TRIPLE CHOCOLATE MOUSSE

Ganache, hazelnut praline

BERRY PAVLOVA **GF**

Fresh berries, chantilly cream

COCONUT PANNA COTTA **DF**

Berry compote, candied walnuts

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

75

PER PERSON

GST not Included in Menu Price

Please Note: Menu Items Subject To Change

Restaurant Chef JP Dublado | Culinary Director Chi How Kit | Saddleroom Manager Roberta Funk-Saitta