



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

SAMOAN TUNA POKE **GF DF**

Red onion, grape tomatoes, cucumber, coconut milk

PARSIENNE GNOCCHI **V**

Wild mushrooms, herbs

FRESH MOZZARELLA AND TOMATO SALAD **V**

Gazpacho vinaigrette, basil oil, croutons

ENTRÉES

CHOICE OF

GRILLED ALBERTA BEEF STRIPLOIN

Short rib croquette, whisky sauce

PAN-SEARED DUCK BREAST **GF DF**

Pink peppercorn gastrique, endive citrus salad

ROASTED SALMON **GF**

Parmesan creamed leeks, pea purée

FRIED POLENTA **GF V**

Rosemary tomato sauce, pine nuts, wilted greens

DESSERT

CHOICE OF

BANANA CHOCOLATE CAKE **GF DF**

Chocolate coconut ganache

BLUEBERRY BASIL TIRAMISU

Limoncello, mascarpone white chocolate mousse

TOFFEE PUDDING

Vanilla ice cream, toffee sauce, brittle

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

Please let us know of any dietary restrictions or allergies, we will do our best to accommodate.

80

PER PERSON

GST not Included in Menu Price

Please Note: Menu Items Subject To Change

Restaurant Chef Shane Rutledge | Culinary Director Tobias Larcher | Saddleroom Manager Roberta Funk-Saitta