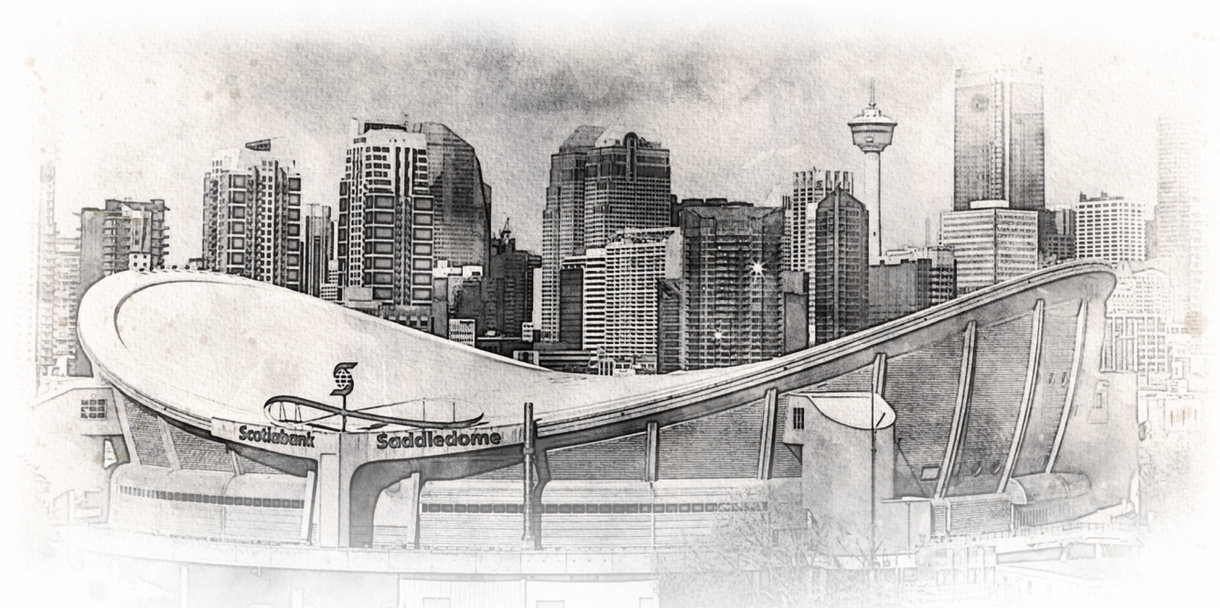

CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

MUSHROOM PARFAIT GF
Pickled shimeji, nori powder, crispy potato chips

ALBERTA BEEF TARTARE DF
Truffle powder, egg mimosa, crostini

MOROCCAN SQUASH SOUP GF DF V
Hazelnut dukka, coconut milk

ENTRÉES

CHOICE OF

ALBERTA BEEF STRIPLOIN
Alabama white sauce, short rib pave

CHICKEN SUPREME GF
Foie gras chicken velouté, pomme purée

SEARED ATLANTIC SALMON DF
Zhoug sauce, cilantro, Israeli couscous

ZUCCHINI PAKORAS GF V
Salsa seca, fried chickpeas

DESSERT

CHOICE OF

RHUBARB TART
Rhubarb powder, vanilla custard

COFFEE CAKE DF
Squash mousse, cashew cream

YUZU PANNA COTTA GF
Sesame brittle, chocolate cremeux

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