



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

SALMON AND SCALLOP CEVICHE **GF** **DF**

Leche de tigre, aji amarillo sauce, potato hay

SHORT RIB DOUGHNUTS

Maple barbecue sauce

MUHAMMARA **DF** **V**

Roasted cauliflower, pickled carrots

ENTRÉES

CHOICE OF

MARINATED FLANK STEAK

Sauce Robert, parisienne gnocchi, blue cheese

CHICKEN SUPREME **GF**

Chorizo stuffing, succotash, whipped feta

COD À LA NAGE **GF** **DF**

Thai coconut broth, steamed rice, herb salad

SHAKSHUKA **GF** **DF** **V**

63°C egg, chickpeas

DESSERT

CHOICE OF

CHOCOLATE SEMIFREDDO **GF** **DF**

Pistachios

MISO CARAMEL CUSTARD TART

Sesame

WHITE PEACH AND ROSÉ MOUSSE **GF**

Raspberry gel, raspberry sorbet, crystallized almonds

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

75

PER PERSON

GST Included in Menu Price