



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

24 HOUR SOUS VIDE PORK BELLY **GF DF**

Honey Szechuan chili glaze, taro root chips, jicama and apple pear slaw, charred scallion vinaigrette

SEAFOOD VELOUTÉ **DF**

Saffron coconut cream, herb crouton

HEIRLOOM TOMATO AND BURRATA **GF V**

Sour cherry gastrique, herb salad, house baked sourdough

ENTRÉES

CHOICE OF

BANDED PEAK BREWING JAVALANCHE BRAISED SHORT RIBS

Chestnut and mushroom risotto, baby romanesco, chermoula, crispy shallots

BOURSIN STUFFED CHICKEN SUPREME **GF**

Sage brown butter hasselback potatoes, charred broccolini, truffle natural jus

QUINOA FLAKE CRUSTED RED SNAPPER **GF**

Butter basted potato fondant, passionfruit beurre blanc, grilled asparagus

SPINACH AND ARTICHOKE AGNOLOTTI **V**

Hazelnut chive beurre blanc, crispy kale, shaved grana padano

DESSERT

CHOICE OF

LEMON POSSET

Pistachio shortbread, seasonal chantilly cream

TRIPLE LAYERS S'MORE

Dark chocolate mousse, honey graham crumbs, toasted marshmallows, vanilla tuile, chocolate shavings

STRAWBERRY PARIS-BREST **GF DF**

Coconut cream, fresh strawberry salsa, toasted almonds

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

75

PER PERSON

GST Included in Menu Price

Executive Chef Brandi McLean | Saddleroom Manager Roberta Funk-Saitta