



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

FLAMIN HOT CHEETOS MAC & CHEESE BITES

Truffle aioli

ADOBO PORK BELLY GF DF

Roasted peanuts

BUTTER BISCUITS V

Grape jelly, whipped brie

ENTRÉES

CHOICE OF

COFFEE RUBBED STRIPLOIN GF DF

Red-eye gravy, potato cake

FRIED CHICKEN AND WAFFLES

Hot honey

ROASTED TROUT GF

Bacon collard greens, beurre noisette, almonds

RIGATONI PEPERONATA V

Fried cheese curds, basil

DESSERT

CHOICE OF

BOW WOW BROWNIE

Cognac chantilly

FRUIT LOOPS CHEESECAKE

Passion fruit curd

BANANA CREAM PIE

Oreo crust

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