



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

BEEF SHORT RIB AND DUCK CONFIT CROQUETTES

Braised cabbage

PRAWN AND CRAB FRITTERS **DF**

Ravigote sauce

COCONUT PUMPKIN SOUP **GF DF V**

Tofu crisp

ENTRÉES

CHOICE OF

CERTIFIED ANGUS STRIPLOIN **DF**

Black pepper sauce, pearl barley

BRINED ALBERTA PORK CHOP **GF**

Chamoy, apple purée, potato pave

PAN SEARED HALIBUT

Miso beurre blanc, wilted spinach

RICOTTA AGNOLOTTI

Walnuts, roasted beets

DESSERT

CHOICE OF

BLACK FOREST

Chocolate cake, kirsch cherries, white chocolate chantilly

BROWN BUTTER CRINKLE CAKE

Phyllo, cardamom custard

ROASTED STRAWBERRY CHEESECAKE **GF**

Vanilla balsamic gel

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

75

PER PERSON

GST Included in Menu Price

Please Note: Menu Items Subject To Change

Restaurant Chef Shane Rutledge | Culinary Director Chi How Kit | Saddleroom Manager Roberta Funk-Saitta