



# CHEF'S TASTING MENU IN THE SADDLEROOM

## FOR THE TABLE

**FRESH BAKED PASTRIES AND MINI CINNAMON ROLLS**  
*House made butter, sour cherry jam*

### APPETIZER

CHOICE OF

**CRUSTED FRIED BRIE**  
*Apple and peach compote, rosemary, arugula, spiced maple glaze*

**DUCK CONFIT** **GF**  
*Pickled red onion, pepita crusted goat cheese, mint, truffled frisée and herb salad, cherry vinaigrette*

**ZUCCHINI RIBBON SALAD** **GF** **V**  
*Baby spinach, toasted cashews, feta, Tajin spice, fresh dill, herb buttermilk dressing*

### ENTRÉES

CHOICE OF

**AAA ALBERTA BEEF STRIPLOIN** **GF** **DF**  
*Wild mushroom medley, red wine demi, soft poached eggs, caramelized onions, lemon arugula salad, truffle fries*

**CRAB CAKE BENEDICT** **GF**  
*Wilted spinach, preserved lemon, soft poached eggs, brown butter hollandaise, duck fat roasted truffle potatoes*

**BUTTERMILK FRIED CHICKEN AND WAFFLES**  
*Key lime chili seasoned chicken breast, tomato confit, bourbon chili maple syrup, herb salad*

**AVOCADO CAPRESE TOAST** **V**  
*Burrata, hot house cherry tomatoes, basil oil, rustic sourdough, duck fat roasted truffle potatoes*

### DESSERT

IN SEAT SERVICE  
CHOICE OF

**WARM RASPBERRY BEIGNETS**  
*Fresh fruit, chantilly cream*

**CINNAMON COFFEE CAKE**  
*Mascarpone mousse, crushed hazelnuts*

**CHEF SELECTED SORBETS** **GF** **DF**  
*Fresh fruit, coconut whipped cream*

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

**75**  
PER PERSON  
*GST Included in Menu Price*

Executive Chef Brandi McLean | Restaurant Chef Robert Jewell | Saddleroom Manager Roberta Funk-Saitta