



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

CHARCUTERIE

Proscuitto di Parma, calabrese picante, Manchego, gorgonzola, house pickled vegetables, marinated olives, garlic brushed crostini

AHI TUNA CRUDO

Blood orange vincotto, citrus pearl, avocado cream, fresh lime, herb lavash

CHARRED BROCCOLI CAESAR

Anchovy lemon dressing, toasted panko, shaved egg yolk, grilled lemon, parmesan reggiano

ENTRÉES

CHOICE OF

ROASTED AAA ALBERTA BEEF TENDERLOIN GF DF

Spiced charred patty pan, toasted cashews, herb roasted sweet potatoes, roasted garlic demi

SEARED CHICKEN SUPREME DF

Orzo pasta, pomegranate gems, chopped olives, Italian parsley, almond and garlic green beans, smoked paprika and roasted red pepper sauce

ORANGE ROUGHY GF

Herb butter basted fingerlings, spinach, spring pea and preserved lemon cream, oven dried black heirloom tomatoes, parmesan caper crisp

HOUSE MADE RAVIOLI V

Sundried tomato and ricotta filling, fresh basil, arrabbiata sauce, garlic mascarpone cream

DESSERT

CHOICE OF

CRÈME CARAMEL GF

Vanilla custard, salted caramel, orange pearls

FLOURLESS CHOCOLATE TORTE GF

Strawberry coulis, peanut butter foam

WARM APPLE TART GF

Roasted apples, cinnamon and brown sugar crumble, pumpkin spice icing

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