



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

GRILLED HUMBOLDT SQUID **GF DF**

White bean miso purée, white bean seaweed salad, togarashi citrus emulsion

CHINESE FIVE SPICE DUCK SALAD **GF DF**

Endive, mandarin orange, cilantro, kabocha squash

RED LENTIL DAHL **DF V**

Coconut, garam masala croutons

ENTRÉES

CHOICE OF

DUO OF ALBERTA BEEF FLAT IRON STEAK AND HOUSE MADE BEEF SAUSAGE **GF**

Braised cabbage, pomme purée, horseradish cream

SOY GLAZED CHICKEN **GF DF**

Sha cha sauce, carrot mochi

PAN SEARED TROUT **GF**

Sauce gribiche, fried polenta

WILD MUSHROOM RIGATONI **V**

Parmesan snow, watercress, pumpkin seeds, goat cheese flan

DESSERT

CHOICE OF

BOURBON BANANA BREAD **V**

Passion fruit

MATCHA SPONGE **V**

Whipped caramel, roasted white chocolate

CHOCOLATE PÂTÉ **GF DF V**

Cranberry

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

75

PER PERSON

GST Included in Menu Price