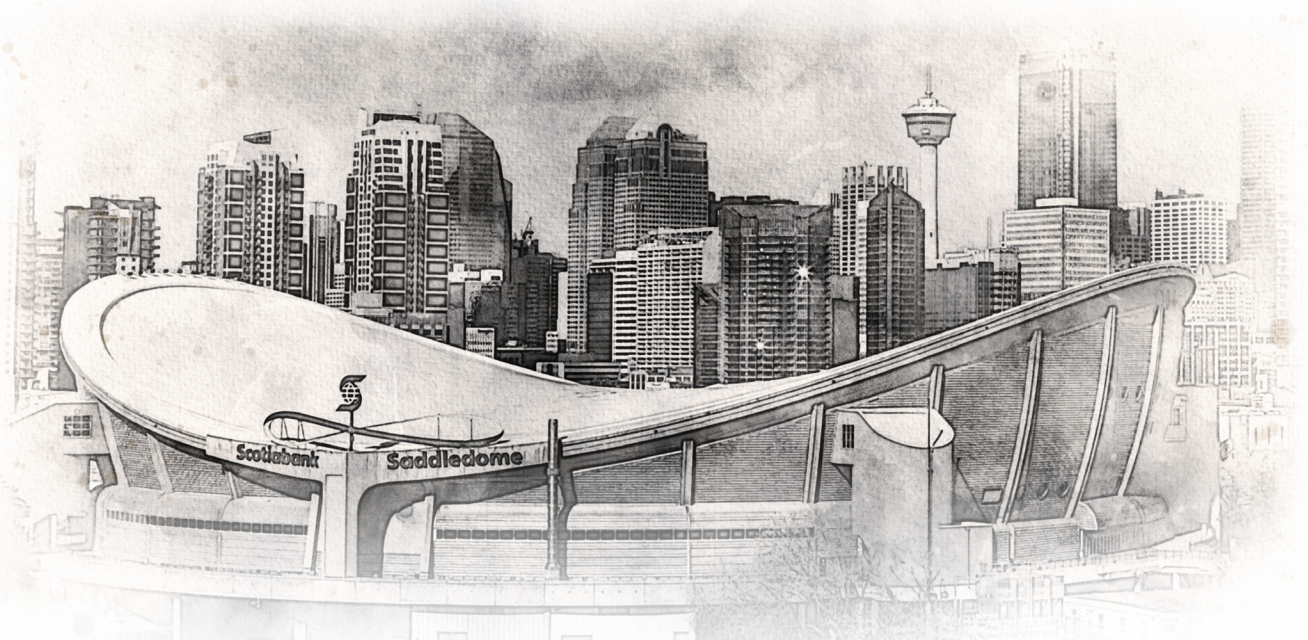




CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

CHAR GRILLED CORN **GF**

Cotija cream sauce, chorizo, red mojo

OYSTERS ROCKEFELLER

Champagne mignonette

POTATO AND LEEK SOUP **GF** **V**

Spiced pepitas, lemon chive gremolata

ENTRÉES

CHOICE OF

CAJUN SPICED ALBERTA BEEF RIB EYE STEAK **GF**

Parmesan duchess potatoes, roasted rainbow carrots, green peppercorn sauce

FIVE SPICE ROASTED CHICKEN SUPREME **DF**

Grilled asparagus, candy bacon, roasted rosemary fingerling potatoes, red wine demi

PAN ROASTED FRESH SALMON **GF**

Fried polenta, charred cream corn, seasonal vegetables, carrot ginger purée

ZUCCHINI NOODLE PASTA **GF** **V**

Confit tomato, cilantro jalapeño pesto, shaved Gruyère cheese

DESSERT

CHOICE OF

DARK CHOCOLATE GANACHE TART

Cherry coulis, vanilla bean ice cream

PASSION FRUIT PARFAIT

Pistachio crumble, fresh strawberries

MANGO CHILI PUDDING **GF** **DF**

Meringue crumble, spun sugar

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

75

PER PERSON

GST Included in Menu Price

Executive Chef Brandi McLean | Restaurant Chef Daniel Romero | Saddleroom Manager Roberta Funk-Saitta