



# CHEF'S TASTING MENU IN THE SADDLEROOM

## APPETIZER

CHOICE OF

**ROASTED BUTTERNUT SQUASH VELOUTÉ** **GF**  
*Crème fraîche, crispy arugula, yam chips*

**GRILLED OCTOPUS TENTACLE** **GF** **DF**  
*Mojo verde, charred lemon, confit tomatoes, chili oil*

**POACHED PEAR AND GORGONZOLA CHEESE SALAD** **GF** **V**  
*Balsamic glazed blueberries, champagne vinaigrette*

## ENTRÉES

CHOICE OF

**GRILLED AAA NEW YORK STRIPLOIN** **GF**  
*Argentinian chimichurri, grilled parsnips, shallot demi, creamy brie mashed potatoes*

**PAN SEARED DUCK BREAST WITH STUFFED TORTELLINI**  
*Braised pearl onions, celery root purée, black currant demi*

**TOGARASHI SEARED AJI TUNA** **GF** **DF**  
*Blood orange emulsion, pickled watermelon radish, sesame garlic cucumber noodles*

**VEGAN YELLOW VEGETABLE CURRY** **GF** **DF** **V**  
*Marinated tofu, crispy chickpeas, basil oil*

## DESSERT

CHOICE OF

**CHOCOLATE DOME WITH RASPBERRY MOUSSE**  
*Pink cotton candy*

**STRAWBERRIES AND CREAM MILLE-FEUILLE**  
*Bavarian cream, strawberry coulis*

**FLOURLESS CHOCOLATE TORTE** **GF** **DF**  
*Peanut butter foam, sorbet, seasonal berries*

**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