



FIRST

Rocky Mountain Game Platter, Serves Two

Smoked Dried Buffalo, Venison Ham, Duck Breast, Elk Salami, Game Pâté, Mustard Melon & Cranberry Relish

Lobster Fish Soup

Thai Coconut Curry Lobster Broth, Mussels, Sable Fish, Lobster & Salmon Cake

Lodge Soup

Daily Crafted Soup

Romaine Leaf Salad

Avocado & Goat Cheese Dressing, Cornbread Crouton

Grilled Whole Quail

Root Vegetable & Lentil Hash, Quince Relish,

Tagliatelle Pasta

Seared Jumbo Prawns, Serrano Ham, Broccolini, Chile, Feta & White Wine

Grilled Buffalo Flank Steak

Chanterelle Mushrooms, Sweet Potato Gnocchi & Truffle Oil

Rabbit Leg Confit

Spaghetti Squash, Pearl Onions & Double Smoked Bacon, Pin Cherry Reduction

Baby Lettuce

Serrano Ham, Manchego Cheese, Green Olive Crostini & Pomegranate Vinaigrette

Fresh Atlantic Mussels

Roasted Red Peppers, Garlic, Cream, White Wine & Chives, Tuscan Crisp

SECOND

Organic Spring Salmon

Maple Mustard Glaze, Cauliflower Gratin

Grilled Buffalo Ribeye

Root Vegetable Gratin, Tempura Cornmeal Onions, Sour Cherry Black Peppercorn Sauce

Seared Sable Fish

Garlic Broccolini, Roasted Beet Risotto, Lobster Butter

St. Canut Pork

Pork Chop and Stuffed Belly, Braised Red Cabbage, Buttered Spätzli & Chanterelle Mushroom Sauce

Brome Lake Duck Trio

Crisp Breast, Seared Foie Gras, Confit Leg & Squash Ragout, Marsala Reduction

Prairie Heritage Natural Beef

Weekly Feature of Naturally Raised Alberta Beef

Venison Chop

Gingerbread Crust, Semolina Gnocchi, Roasted Pear Jus

Grilled Veal Tenderloin

King Scallop, Blue Potato Croquette, Grilled Citrus Veal Jus & Prosciutto Crisp

Roasted Game Hen

Bacon, Apple & Fennel Stuffing, Goat Cheese Bread Pudding, Cranberry Sage Glaze

Braised Elk Osso Bucco

Celeriac Mashed Potato, Garlic Jam, Balsamic Toffee Sauce

Chickpea Crepe Cannelloni

Cannellini Bean Puree, Mushrooms, Spinach & Winter Squash, Roasted Tomato Sauce & Walnut Pesto