

NEW YEAR'S MENU

— 2023 —

FIVE COURSE TASTE OF ROCKY MOUNTAIN CUISINE - \$90 PER PERSON

AMUSE BOUCHE

deviled egg, shredded air-dried bison, sundried tomato

FIRST COURSE

rocky mountain charcuterie & cheese, breads & spreads, pickled vegetables, mustard melons

SECOND COURSE

smoked trout rillette, BC cherry chutney, micro mustard greens

burrata cheese, maple & black pepper gastrique, cold press canola oil

THIRD COURSE

fairwinds farm goat cheese tart, caramelized onion, earl gray & lavender jam

BC endive salad, roasted pear, candied pecans, white balsamic vinegar

FOURTH COURSE

grilled asparagus, chickpea foam, confit tomato jam

wild mushroom risotto, parmesan, white truffle oil, sorrel

maple glazed halibut, wilted swiss chard, preserved lemon beurre blanc

butter poached elk striploin, béarnaise sauce, pea shoots, maldon salt

DESSERT

chocolate mousse, white chocolate blondie, chocolate truffles

organic cane sugar macerated strawberries, marsala sabayon, mint

menu subject to change due to product availability.

THE
PROW
FOOD + DRINK

THE
PROW

P R O W
[noun] /prou/

A large overhanging arete.
The steepest protruding line on any given face.
A large projecting pointed front; a proud protruding entrance.