



## FIRST

<b>Charcuterie Board (serves two)</b>	29
Elk Salami, Smoked Buffalo, Valbella Prosciutto, Smoked Peppered Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Pickles	
<b>Asparagus Soup</b>	13
Chive oil & Mascarpone Cream	
<b>Artisan Lettuce</b>	15
B.C. Orchard Fruit, Spiced Pecans, Grape Seed Oil Vinaigrette, Canadian Goat Blue Cheese	
<b>Crisp Gem Salad</b>	16
Double Smoked Bacon, Rosemary Focaccia, Caper Berry Aioli, Shaved Mimolette Cheese	
<b>Duck Confit</b>	17
Crisp Leg, Grapefruit & Frizee Salad, Berry Balsamic	
<b>Diver Scallops</b>	18
Pan Seared, Crisp Slow Roasted Pork Belly, Spiced Squash Puree, Watercress	
<b>Albacore Tuna</b>	17
Seared Loin, Red Quinoa Salad, Citrus Aioli, Micro Greens	
<b>Foie Gras</b>	19
Pan Seared, Gingersnap Loaf, Warm Vanilla Poached Nectarine, Calvados Veal Jus	

## MAIN

<b>Free Range Chicken</b>	29
Roasted Breast, Morel Mushroom Barley Risotto, Baby Carrots, Chardonnay Thyme Sauce	
<b>Linguini Pasta</b>	26
Summer Squash, Roasted Peppers, Heirloom Tomatoes, Asparagus, Fresh Herbs, Shaved Padano	
<b>Alberta Angus Beef</b>	38
Aged Tenderloin, Porcini Whipped Potatoes, Grilled Asparagus, Marrow Bone Red Wine Reduction	
<b>Sterling Salmon</b>	33
Grilled Fillet, Heirloom Tomato Vinaigrette, Herb Risotto, Salsa Verde, Summer Squash	
<b>CRMR Game Ranch Duo</b>	38
Bison Striploin & Braised Short Rib, Squash Gnocchi & Wild Mushroom Ragout, Rosehip Game Glaze	
<b>Duck Breast</b>	32
Crisp Skin, Hazelnut Couscous, Cherry Relish, Port Game Glaze, Roasted Butternut Squash	
<b>Pacific Halibut</b>	34
Seared Fillet, Pork Chili Dumplings, Vegetable Julienne, Tomato Clam Broth, Bok Choy	
<b>Alberta Lamb</b>	37
Dijon & Pistachio Crusted Rack, Crushed Potato Cake, Haricot, Pearl Onion Rosemary Glaze	
<b>Northern Caribou</b>	40
Seared Medallions, Yam, Potato & Goat Cheese Gratin, Shallot Purée, Raspberry Black Pepper Jus	