



FIRST

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

MAIN

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