

APPETIZERS

Rocky Mountain Charcuterie Platter , serves two Air Dried Buffalo, Prosciutto, Smoked Duck Breast, Game Pâté Elk Salami, Sylvan Star Gouda, Mustard Melons & Cranberry Relish	29
Mountain Minestrone, Basil Pesto, Padano, Orzo	14
Daily Made Soup	11
Artisan Greens, Red Onion Vinaigrette, Rhubarb & Asparagus, Goat Cheese	16
Seared Salmon Cake, Heirloom Tomato Gazpacho, Avocado Relish, Micro Greens	18
Seared Scallops, Grapefruit & Arugula, Browned Butter Radishes, Maple Vinegar	19
Seasonal Vegetable Carpaccio, Twice Baked Goat Cheese Soufflé, Herb Oil, Lemon Balsamic	18
Duck Confit, Apricot & Pine Nut Phyllo Parcel, Belgium Endive Orange Salad	18

Freshly Baked Bread will be served upon request

SPECIALTIES

Skuna Bay Salmon, Soba Noodles, Cucumber Radish Salad, Yuzu Vinaigrette, Micro greens	37
Free Range Chicken Breast, Prosciutto, Pearl Onion, Mushrooms, Fresh Herbs, Gnocchi	32
Cauliflower Zucchini Cake, Freekeh Parsley Salad, Sherry Walnut Vinaigrette	28
Herb Crusted Lamb Rack, Vegetable Ratatouille Tart, Mint Honey Drizzle	40
BC Halibut, Boiled Potatoes, Corn, Baby Squash & Chorizo Broth, Almond Parsley Pesto	39
Grilled CRMR Bison Ribeye, Crushed Potatoes & Roasted Shallots, Huckleberry Game Glaze	42
Grilled Alberta Beef Tenderloin, Buttermilk Mash Potatoes, Foraged Mushroom Red Wine Reduction	40
Suckling Pig Pork Chops, Sweet Potato & Boar Bacon Roesti, Stone Fruit Chili Chutney	38
Caribou Medallions, Sweet Potato Goat Cheese Terrine, Seasonal Fruit Reduction	42