

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
Salmon, Leek, Potato & Spinach Chowder, Dill Crème Fraiche	15
Daily Made Soup	11
Mixed Baby Lettuce, Grilled Peppered Pear, Spiced Walnuts, Blue Cheese, Fireweed Honey & Fig Balsamic Vinaigrette	16
Artisan Romaine Caesar, Crisp Crab Arancini, Boar Bacon, Padano	16
Grilled Elk Tenderloin Bruschetta, Roasted Pepper, Artichoke & Olive Antipasto, Pecorino Cheese, White Balsamic Crema, Sourdough Rye	20
Seared Scallops, Cauliflower & Buttermilk Veloute, Chili Thyme Butter	19
Baked Savory Goat Cheesecake, Roasted Grapes, Arugula, Honeycomb	17
Duck Confit, Apricot & Pine Nut Phyllo Parcel, Belgium Endive & Orange Salad	18

Freshly Baked Bread will be served upon request

SPECIALTIES

Skuna Bay Salmon, Ham Hock & Celeriac Hash, Apple & Arugula Salad	37
Free Range Chicken Breast, Prosciutto, Pearl Onion, Mushrooms, Fresh Herbs, Gnocchi	33
Vegetarian Wellington, Portabella Mushroom, Butternut Squash, Lentils, Parsnip Puree, Herb Beurre Blanc	28
Herb Crusted Lamb Rack, Minted Zucchini, Roasted Eggplant, Red Pepper Reduction, Tahini Drizzle	41
Seared Duck Breast, Lentil, Duck Confit & Root Vegetable Cassoulet, Roasted Pear, Star Anise Jus	39
Grilled CRMR Bison Ribeye, Forest Mushroom Ragout, Yukon Gold & Roasted Shallot Mash, Game Glaze	44
Grilled Alberta Beef Tenderloin, Mushroom & Arugula Risotto, Red Wine Reduction, Charred Scallions	40
Wild Boar Tenderloin & Slow Braised Belly, Apple Whiskey Relish, Stewed Cabbage & Red Potato Cake	40
Caribou Medallions, Sweet Potato Goat Cheese Galette, Lingonberry Game Glaze	42