



Appetizer

Buttercup Squash Soup

truffle ricotta dumplings, lemon crème, avocado oil

13

BC Side-Stripe Prawn Salad

broxburn white gazpacho, bc heirloom tomato, smoked ikura, micro herbs

18

Qualicum Beach Scallop

broek pork acre belly torchon, du puy lentil, maple mustard vinaigrette, herb salad

21

Seared Albacore Tuna

orange fennel marmalade, cucumber, ponzu, crispy shallot, micro cilantro

18

Artisan Greens

beet carpaccio, candied pecans, shaved manchego cheese, citrus vinaigrette

14

Certified Angus Steak Tartare*

yukon potato chips, asian pear, quail egg, frisée salad, soy lime dressing*

18

Sage Gnocchi

brown butter, lemon, toasted pine nut, grana padano, fresh herbs

16

Entrée

BC Line Caught Halibut

roasted mushroom crust, braised daikon, local zucchini, bc pine mushrooms, dashi broth

34

Yukon Arctic Char

organic quinoa, baby vegetables, red curry squash purée, soy shallot vinaigrette

30

Free Range Chicken

wrapped in prosciutto, duck confit cassoulet, bc chanterelles, local cauliflower pavé

31

Alberta Bison Short Rib

red wine braised, chestnut pomme purée, glazed nantes carrots, sautéed brussel sprouts leaves

39

Fillet of Certified Angus Beef

diamond willow short rib fritters, potato purée, local broccoli, king oyster mushrooms, confit tomato

40

White Stripe Rack of Lamb

crispy parmesan polenta, alberta carrot purée, sautéed kale, braised taiwanese cabbage, fennel pollen

42

Carnaroli Risotto

bc chanterelles, beech mushrooms, baby oyster mushrooms, mascarpone, truffle butter, fresh herbs

26

Executive Chef: Jeff Park

*Provincial regulations mandated by Alberta Health Services state we must inform you that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness." Alberta Food Code s. 3. 3. 4 (c)