



Elemental

'THE SHOW AT LAKE LOUISE'

MENU
MARCH 18TH- 21ST

Butternut Squash maple chowder

Frizzled leeks

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House cured halibut gravlax, warm lentil cucumber salad

Citrus crème fresh

Seared pheasant breast, chanterelle, asparagus risotto

Mango relish, Marcella glaze

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Buffalo tenderloin, roasted shallot thyme glaze

Sweet potato, essence of truffle mash

Triple chocolate mouse, raspberry coulis

Brandy, ice cream

\$63.00 + GST