



DINNER

FIRST

Charcuterie Board (serves two)	29
Elk Salami, Smoked Buffalo, Valbella Coppa, Smoked Peppered Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Pickles	
Venison Goulash Soup	13
Roasted Root Vegetables & Sweet Peppers, Spiced Crème Fraîche	
Baby Spinach & Arugula Salad	15
Caramelized Peppered Pear, Walnut, Balsamic Vinaigrette, Blue Cheese	
Crisp Gem Salad	15
Crisp Pancetta, Rosemary Focaccia, Caper Berry Aioli, Shaved Mimolette Cheese	
Quail & Pear Terrine	16
Pistachio Oil Croutons, Blueberry Compote, Mustard Sprouts	
Albacore Tuna	17
Seared Loin, Red Quinoa Salad, Citrus Aioli, Micro Greens	
Crab Cakes	17
Saffron & Pea Shoot Risotto, Oven Dried Cherry Tomato Relish	
Duck Confit	17
Crisp Leg, Grapefruit & Frisée Salad, Berry Balsamic	

MAIN

Free Range Chicken	29
Roasted Breast, Double Smoked Bacon Lentils, Baby Carrots & Turnips, Chardonnay Thyme Sauce	
Potato Gnocchi	26
Wild Mushroom Ragout, Hazelnuts, Padano & Arugula	
Alberta Angus Beef	37
Aged Ribeye, Whipped Potatoes, Swiss Chard, Porcini & Roasted Tomato Salad, Banyuls Jus	
B.C. Sablefish	33
Porcini Dusted, Pork Chili Dumplings, Vegetable Julienne, Roasted Shallot Miso Broth	
Duck Breast	31
Barley Roasted Vegetable Risotto, Cherry Compote, Thyme Game Reduction	
CRMR Ranch Bison Duo	37
Bison Striploin & Braised Short Rib, Grainy Mustard Spätzle, Artichokes, Squash, Marrow Red Wine Glaze	
Alberta Lamb	38
Roasted Rack, Crushed Potato Cakes, Spinach & Baby Vegetables, Rosemary Jus	
Northern Caribou	39
Seared Medallion, Confit Potato, Shallot Purée, Red Berry Gastrique	