

First Course

(Choose One)

Alberta Beets

Whipped Goat Cheese, Toasted Oat Crumble, Arugula. Caramelized Honey, and Caraway Dressing

Artisan Greens

Pickled Onion, Prairie Seeds, Aged Gouda Cheese, Smoked Walnuts, and Cold Pressed Canola Vinaigrette

Roasted Carrots

Za'atar, Lemon Tahini Vinaigrette, Feta Cheese, Smoked Paprika, and Chickpea Hummus

Heirloom Tomato and Bocconcini

Pesto, Balsamic Glaze, Arugula, and Pickled Red Onion

Heirloom Tomato and Bocconcini

Grilled Asparagus, Roasted Red Pepper Tapenade and Shaved Manchego Cheese. Crispy Shallot. and Chive Buttermilk Vinaigrette



All menus include Starbucks Regular and Decaffeinated Coffee and Teavana Teas. A customary 19% service charge and GST of 5% will be added to the price.

Main Course

(Choose One)

Blackened Atlantic Salmon.....\$107.00pp

Confit Fingerling Potato, Tarragon Preserved Lemon Beurre Blanc, Braised Greens, and Blistered Tomato Compote

Maple Herb Roasted Chicken.....\$109.00pp

Confit Leek Soubise, Truffle and Olive Oil Potato Cake, Caramelized Root Vegetables, Carrot Puree. and Herb Oil

Braised Boneless Alberta Beef Short Rib.....\$110.00pp

Mushroom Ragout. Braised Kale, Crushed Brown Butter Potato, Roasted Heirloom Carrot. and Parsley Oil

Alberta Beef Tenderloin.....\$123.00pp

Port and Green Peppercorn Demi-Glace, Smoked Cheddar Potato Pave, Asparagus. Celery Root Puree, and Red Onion Jam

Dessert

(Choose One)

Cardamom Cheesecake

Torn romaine hearts, snap peas, toasted pecans, shaved parmesan, lemon, and pecan emulsion

Amaretto Chocolate Brownie

Maple Cremeaux, Amaretto Crumb, Candied Almond, Amaretto Ganache. and Cherry Gel

Berbon Tiramisu

Taber Corn Berbon Lady Fingers. Tonka Bean Creme Anglaise, and Chocolate Dentelle

Caramelia Mousse

Buttermilk Chocolate Mousse. Chocolate Sponge Cake, and Rice Crispy Cluster

White Chocolate Orange

Orange Curd. Earl Grey Whipped Ganache, Milk Chocolate Soil. and Stewed Mandarin Orange