

Appetizer

Yellow Gazpacho 9

Tomatoes, Zucchini, Garlic
Fresh Yogurt & Herbs

Terrine 15

Lobster & Prawn Terrine, Melon Salad
Asparagus, Lemon Vinaigrette

Summer Salad 14

Prawns, Mango, Jicama
Arugula, Cucumber, Tequila Sorbet

Scallops 16

Sweet Potato & Maple Ginger Purée
Red Radish, Demi Glaze, Citrus Foam

Entrée

Risotto 24

Quinoa, Swiss Chard
Poached Egg, Herb Marinated Beans
House Smoked Tofu & Green Tea Sauce

Tagliatelle 25

Game Hen Confit, Red Onions
Herbs, Mascarpone Cheese

Lamb Chops 33

Polenta Strudel, Charred Leek
Dried Tomatoes
Confit Garlic & Lamb Jus

Panache 34

Prawns, Scallops & Sole
Swiss Chard, Caviar
Linguini & Lemon Butter

Wild Boar Tenderloin 36

Pineapple Puree, Quinoa
Pecans & Sour Cherry Jus

Gallery 9

Heritage Greens, Black Berry Vinaigrette
Dried Vine Ripened Tomato Dust

Panzanella 10

Bread, Tomatoes, Asparagus, Prosciutto
Lemon Garlic Preserve, Balsamic Reduction

Taste of Alberta 14

'Spring Creek Ranch' Beef Burger
Alpaca Chop, Sautéed Onions
Rye Bread, Tomato Jam & Apple Gelée

Ravioli 16

Duck Confit, Mushrooms, Leeks
Brown Butter, Weekly 'Paddy's Cheese'

Chicken 28

Crispy Parma Ham
Truffled Potato Croquettes, Celery Salad
White Balsamic Reduction

Steak 29

'Spring Creek Ranch' Flank, Mushrooms
Carrots, Asparagus, New Potatoes

Trout 33

Herb Marinated Beans, Lemon Mash Potatoes
Brown Butter, Kalamata Olive Ice Cream

Cheek To Cheek 34

Halibut & Madeira Braised Beef
'Greens, Eggs & Ham' Potatoes, Asparagus
Wild Mushrooms, Tomato Butter

Bison 36

'Carmen Creek' Tenderloin, Mustard Greens
Parsnip Purée, Tomato Confit
Morel Mushrooms & Beef Jus