



Calories

GROUP DINNER MENU

APPETIZER TRIO \$15

(select 3)

- Pomegranate & pear guacamole crostini ✓
- Honey roasted local carrot & smokey blue galette w/ candied pecans ✓
- Beet cured Sockeye salmon gravlax roulade w/ horseradish crème fraiche ✗
- Crab & asiago tarts w/ farm eggs & cream
- Braised bison meatballs w/ celeriac & leek
- Slow roasted pork belly bite w/ spiced apple & raisin chutney on a rice cracker ✗
- Duck confit, sour cherry & gorgonzola phyllo triangles

STARTER \$12

Celeriac bisque w/ browned shallot butter & toasted hazelnuts ✓ ✗

OR

Winter Squash Salad: winter greens w/ roasted local squash, dried SK sour cherries, crumbled chèvre & toasted walnuts, sour cherry & thyme vinaigrette ✓ ✗

OR

Beet & Farro Salad: roasted local beets & organic farro pilaf w/ butter leaf, carrot ribbons, pickled red onion & crispy pancetta, tarragon pesto dressing

MAIN COURSE \$32

Carrot Gnocchi

Handmade local carrot & ricotta gnocchi w/ roasted celeriac & sweet onions, parsnip chips, browned butter & local honey, crispy Beluga lentils & 'Grassland Greens' sunflower sprouts ✓

Lake Trout

Preserved local sweet pepper & leek stuffed wild caught SK lake trout w/ wild rice pilaf, thyme beurre blanc & citrus salad ✗

Pan Roasted Pork Chop

Feature cut of local pastured pork w/ sweet potato & Linzer Delicateresse gratin, cranberry, mushroom, port cream sauce & crispy shallots ✗

Steak Béarnaise

Feature cut of local beef w/ roasted local heritage potatoes, house Béarnaise sauce & pan roasted broccolini ✗

DESSERT \$9

Calories Famous Dessert Bar



✓ vegetarian

✗ gluten free

✗ dairy free