

Calories

DINNER MENU

Appetizer Trio

(select 3)

Roasted local beet & chèvre skewer w/ fresh citrus  

Wild SK mushroom crostini w/ house crème fraîche 

Pan seared scallop w/ green pea purée 

Piri Piri chicken w/ house pickled asparagus   

Elk meatball w/ black currant demi glaze

Bison carpaccio bite w/ local garlic aioli & pecorino 

Starter

Squash & lemongrass soup w/ salsa macha   

OR

House salad w/ julienne vegetables, house croutons & creamy chive & pink peppercorn dressing 

OR



Charred leek salad w/ seasoned ricotta, roasted hazelnuts & hazelnut oil, miso vinaigrette  

Main Course

Moroccan Carrots & Chickpeas

Moroccan spice roasted 'Simpkins' carrots w/ organic SK chickpea & carrot hummus, crispy chickpeas, fried almonds & raisins, Moroccan dried olives, fresh herbs & olive oil   

Pan Seared Rockfish

Wild-caught BC rockfish, citrus confit fennel & 'Mole Mountain Farms' #1 nugget potatoes, Meyer lemon & saffron sauce  

Duck Two Ways

Spice rubbed 'Brome Lake' duck breast & confit croquette, roasted local beet purée, salt baked celeriac, hibiscus & honey jus

Braised Bison Shortribs

'Ponderosa Bison Ranch' shortrib, roasted shallot & browned butter potato purée, dark ale demi glaze & crispy shallot 

Dessert

Calories dessert bar