Calories

DINNER MENU

Appetizer Trio
(select 3)

Roasted local squash bite w/ St. André & candied pecans
Wild SK mushroom arancini
Smoked wild BC Sockeye salmon crostini w/ horseradish crème fraîche
Pan seares scallop w/ celeriac purée, sauce meunière & crispy wild rice
Kaffir lime & lemongrass brined crispy chicken bite w/ citrus aioli
Italian pork & bison meatball w/ rustic heirloom tomato sauce

Starter

Squash & lemongrass soup w/ salsa macha
OR
House salad w/ julienne vegetables, house croutons & herb vinaigrette
OR
Baby beet salad w/ roasted local beets, beet goddess dressing, avocado,
crushed pistachio, torn garen herbs & arugula

Main Course

Beans, Greens & Squash

Lemon & miso brothy organic Gigante bean & 'Our Farm' heirloom bean medley,
braised local greens & roasted variety of heritage squash, crispy leeks

Almond Crusted Pike

Wild-caught SK pike fillet w/ almond & brioche crust, braised du puy lentils,
local carrot, celery & leek brunoise

Chicken Leg Confit

'Cool Springs Ranch' chicken leg confit w/ garden rosemary potato pavé,
torched blue cheese, pickled SK sour cherries & rich chicken & foie gras sauce

Steak Béarnaise

Grilled New York strip loin, duck fat fried potatoes,
seasonal vegetables & house béarnaise sauce

Dessert

Calories dessert bar

vegetarian gluten free dairy free