

Classic CRM Ranch Bison Tartar

Egg Yolk, Potato Chip

Heirloom Tomato Salad with Buffalo Mozzarella Basil & Balsamic  
Summer Salad

Summer Berries, Cucumber, Bavarian Mustard, Hazelnut Crème Fraîche

Atlantic Lobster Roll

Lobster Brioche, Chive Aioli, Shoestring Potatoes and Rainbow Trout Roe

Beet and Duck Confit Salad

Rhubarb, Pickled Fennel, Spiced Pistachio, Whipped Goat Cheese & Basil Emulsion

Post Hotel Butterleaf Lettuce Salad

Mustard-Chive Dressing

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Berkshire Pork Belly

House Fermented White Kimchi, Plum & Port Sauce

Pan seared Halibut

Cream Corn Purée, Corn Chip, Dill Oil

Summer Squash Tortellini

Prosciutto & Parmigiano Broth

BC Chanterelle Lemon Arancini

Roasted Red Pepper Puree, Bacon Jam, Pickled Fennel, Paprika Tuille

Pan Seared Scallop & Avocado Cream

Smoked Corn & Bacon Espuma, Popcorn

Braised Oxtail & Potato Dumpling with Veal Jus

4-Course Prix Fixe Table d'Hôte Menu \$145.00

### Fogo Island Cod

Cherry Blossom Shoyu Sabayon  
Carrot - Ginger Purée, Cauliflower Rice, Pine Nuts, Pork Lardons

### Oven Roasted Pheasant

Madeira & Fowl Sauce  
Squash Gnocchi, Seasonal vegetables, Chanterelle Mushrooms

### Alberta Beef Tenderloin

Whiskey Veal Jus  
Yukon Gold Croquettes, Heirloom Carrots, Caramelized Onion Purée

### Dry aged Muscovy Duck Breast

Blue Cheese & Beet Rosti, Cherry & Duck Jus with Celery Root Purée

### Olive Oil Poached Salmon

Chimichurri, Corn Succotash

### Alberta Elk Tenderloin

Roasted Summer Squash Purée, Roasted Fingerlings, Blackberry Gastrique

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### Coffee Semifreddo

Coffee Semifreddo, Hazelnut, Whiskey Caramel

### Suspiro Limeño

Caramelized Milk Custard, Port Meringue

### Pavlova

Roasted Stone fruits, Mascarpone Ice Cream, Passionfruit Gel

### Rhubarb & Ginger

Rhubarb Mousse, Strawberry Rhubarb Gel, Sponge Cake, Rhubarb & Ginger Sorbet

### Plum Cobbler

Morello Cherry Sorbet

### Raspberry

Raspberry Yogurt Ice Cream, Alunga Mousse, Crumble

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