

Dinner

4-COURSE PRIX FIXE TABLE D'HÔTE MENU 165

Duck Tartare

Black Garlic, Fuji Apple, Mushrooms

Cured Arctic Char

Fennel, Citrus

Alberta Bison Tenderloin Carpaccio

Parmesan, Truffle

Crudo Hamachi Rose

Red Radish, Shoyu Salmon Caviar, Red Grapes, Orange Segments, Ponzu

Tuna Tartare

Celery, Agua Chile



Mushroom Risotto

Seasonal Root Vegetables

Alberta Beef Tongue

Tarragon Jus, Celery Root

Pan-Seared Scallops

Leeks, Caviar Beurre Blanc

Braised Beef Shoulder

Glazed Onion, Soubise Sauce

AB Whiskey Cured King Salmon

Bread Crusted, Scallop Parsley Mousse, Oyster Cream, Smoked Salmon Roe

Dinner

Pan-Seared Red Drum Fillet

Onion Caponata, Pistachio Pesto, Yukon Gold Potatoes, Caramelized Cippolini

Grilled Lobster Tail

Lobster Claw Ravioli, Tarragon, Brown Butter Bisque

Miso Marinated Black Cod Fillet

Gai Lan, Roasted Fingerling Potatoes, Ginger Beurre Blanc, Shoyu Salmon Roe

Roasted Northwest Territories Caribou Striploin

Cranberry Chiboust, Seasonal Vegetables, Yukon Jack Game Sauce

Chicken Supreme

White Wine Risotto, Turnips, Kabocha Squash, Brown Butter Jus

Roasted Chateaubriand for Two

Bouquetière of Vegetables, Pommes Château, Bordelaise Sauce, Béarnaise Sauce



Zesty Chocolate & Mandarin Tart

Chocolate Financier, Chocolate Mousse, Mandarin Cremeux, Airy Mandarin Sponge, Mandarin Sable,

Chocolate Crumble, Rye Chocolate Crumbs, Mandarin Semi-Sorbet

Hazelnut & Coffee Millefeuille

Caramelized Puff Pastry, Mascarpone Ice Cream, Hazelnut Ganache, Cappuccino Cream, Coffee & Hazelnut Crumble

Cranberry & Apple Crumble

Apple & Cranberry Compote, Oat Crumble, Coconut Sorbet

Assorted Cheeses

Fruit Jam, Honeycomb, Pecans, Dried Apricots, Fresh Grapes, House-Made Crackers

Coupe Dänemark

House-Made Vanilla Ice Cream, Chocolate Chip Cookie, Whipped Cream, Hot Chocolate Ganache