

Classic Alberta Beef Tartar

Egg Yolk, Potato Chip

Winter Greens Salad

Maple Balsamic Vinaigrette

Dates, Winter Squash Purée, Brussel Spout Leaves & Toasted Pumpkin Seeds

Quinoa & Cucumber

Apple, Spiced Brioche, Burrata Cream & Passion Fruit

Citrus Cured Atlantic Salmon

Preserved Lemon Vinaigrette, Pickled Shallots, Wasabi Crème

Duck & Beet Salad

Sherry Vinaigrette, Confit Muscovy Duck, Blood Orange, Whipped Goat Cheese & Pistachios

Post Hotel Butterleaf Lettuce Salad

Mustard-Chive Dressing

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Berkshire Pork Belly

Japanese Plum Wine Sauce

House Fermented White Kimchi, Bao

Lobster Bisque

Lobster Raviolo

Grilled Octopus

Plantain Purée, Smoked Eggplant, Coconut Sauce & Salsa Verde

Butternut Squash Risotto

Sage Smoked Goats Cheese, Pumpkin & Pumpkin Seed Oil

Braised Lamb Shoulder

Couscous, Apricots, Pomegranate, Raisins, Almonds, Greek Yogurt & Mint Oil

Mushroom Tagliatelle

Seasonal Mushrooms, Parmesan Cream & 63 Degree Egg

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

Oven Roasted Chicken Supreme

Brown Butter Fowl Jus
Orzo with Chanterelles & Confit Tomatoes

Alberta Bison Tenderloin

Port Wine Reduction
Brown Butter and Veal Jus Pomme Fondant, Brussels Sprouts with Bacon

Dry-aged Muscovy Duck Breast

Cranberry & Port Wine Sauce
Creamy Savoy Cabbage with Blue Cheese, Bacon & Beet Fondant

Miso Marinated Black Cod

Ginger Beurre Blanc
Charred Miso Broccoli, Fingerling Potato

Elk Tenderloin

Game Jus
Sweet Potato & Winter Spice Purée, Puff Pastry, Thyme & Pine Nut Crumb
with Lyonnaise Shallots

Confit Salmon

Chickpea & Chorizo Stew, Lime & Cilantro Espuma with Salmon Chicharon

Pan Seared Deep Sea Scallops

Cauliflower Rice, Pulled Pork Belly, Pine nuts, Cranberries, Snap Peas
With a Carrot/Brown Butter Puree

Mojito

Mint Sponge, Rum Cream, Lime Mousse, Yuzu Macaron

Banana Split

Vanilla Ice Cream, Caramelized Banana Sponge, Choco & Caramel Mousse, Dulce De Leche
Ganache

Deconstructed Nanaimo Bar

Cacao Crackers, Vanilla Cream, Roasted Coconut Meringue, Graham Caramel

S'mores

Graham Sponge, Chocolate Mousse, Toasted Marshmallow Mousse

Apple Millefeuille

Cinnamon Ganache, Caramelized Apples, Phyllo Dough

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