

Classic Alberta Beef Tartar  
Egg Yolk, House-Made Cracker

Winter Greens Salad  
Brussels Sprouts Leaves, Dates, Carrot Purée, Toasted Pumpkin Seeds,  
Carrot Ribbons, Maple Balsamic Vinaigrette

Quinoa & Cucumber Salad  
Apple, Spiced Brioche, Creamy Burrata, Passion Fruit

Beet & Blood Orange Cured King Salmon  
Pickled Shallots, Wasabi Cream, Preserved Lemon Vinaigrette

Duck & Beet Salad  
Muscovy Duck Confit, B.C Cherry & Port Wine Compote,  
Whipped Goat Cheese, Pistachios, Sherry Vinaigrette

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, Tarragon Oil

Grilled Octopus  
Plantain Purée, Smoked Eggplant, Coconut Sauce, Salsa Verde

Red Beetroot Risotto  
Trebiano, Bleu D'Elizabeth Cheese

Braised Lamb Shoulder  
Couscous, Apricots, Pomegranate, Raisins, Almonds, Greek Yogurt, Mint Oil

Mushroom Tagliatelle  
Seasonal Mushrooms, Parmesan Cream & 63°C Organic Egg

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

### Oven Roasted Chicken Supreme

Yellowfoot Mushrooms & Confit Tomato Orzo, Brown Butter Fowl Jus

### Alberta Bison Tenderloin

Brown Butter & Veal Jus Pommes Fondant,  
Bacon Roasted Brussels Sprouts, Port Wine Sauce

### Milk Fed Veal Loin Emincé "Zürich" Style

Rösti Potatoes, Heirloom Carrots, Creamy Mushroom Sauce

### Miso Marinated Black Cod

Fingerling Potatoes, Charred Miso Broccoli, Ginger Beurre Blanc

### Elk Tenderloin

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

### Pan Seared Deep Sea Scallops

Pulled Pork Belly, Cauliflower Rice, Pine Nuts, Cranberries, Snap Peas,  
Carrot & Brown Butter Purée

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Elevate Your Four Course: \$30 oz. Miyazaki A5 Wagyu Striploin

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### 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, Walnut Tuile

### S'Mores

Graham Sponge, Chocolate Mousse, Toasted Marshmallow Mousse

### Apple Millefeuille

Cinnamon Ganache, Caramelized Apples, Phyllo Dough & Bourbon Ice Cream

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