

**Classic Alberta Beef Tartar**  
Egg Yolk, House-Made Cracker

**Winter Greens Salad**  
Brussels Sprouts Leaves, Dates, Winter Squash Purée,  
Toasted Pumpkin Seeds, 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, Blood Orange, Whipped Goat Cheese,  
Pistachios, Sherry Vinaigrette

**Post Hotel Butterleaf Lettuce Salad**  
Mustard Chive Dressing

\*\*\*\*

**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

**Butternut Squash Risotto**  
Sage Smoked Goat Cheese, Pumpkin Brunoise & Pumpkin Seed Oil

**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

Chanterelles & 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

\*\*\*\*

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

\*\*\*\*

### 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