

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

Berkshire Pork Belly
Japanese Plum Wine Sauce, House Fermented White Kimchi, Bao

Lobster Consommé
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

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