

First Course

Maple Jalapeño Duck Wings *gf*

orange maple glaze, charred cabbage, jalapeño cream,
rosemary sugar crisp

or

Crab Cake *gf*

white truffle beurre blanc, napa cabbage, watermelon radish,
ried leeks, fresh mint, garlic honey oil

or

Winter Green Salad *v+, gf, df*

pickled beets, crispy leeks, watermelon radish, cashew goat cheese,
sweet dijon vinaigrette, fig walnut crunch

Second Course

Bison Tartare *gf*

cornichon, shallot, parsley, vanilla egg yolk, walnut parmesan crisp

or

Tomato & Red Pepper Arancini *v, gf*

parmesan, stewed tomato sauce, basil cream

Break Course

Brie Cream *gf*

candied pistachio, fried basil

Third Course

Alberta Beef Prime Rib *gf*

saskatoon berry steak spice, truffle mashed potatoes,
broccolini, maple whiskey demi glaze

or

Maple Salmon *gf*

maple cured salmon, black tiger prawns, broccolini,
truffle mashed potatoes, tarragon beurre blanc

or

Hunter's Game Hen

cornish game hen, truffle mashed potatoes,
broccolini, sage pistachio crunch

or

Beet Pesto Pappardelle *v+*

beet pesto, pappardelle, cashew goat cheese, fig & walnut crunch,
candied yams, brussel sprouts

Break Course

Lemon Mint Custard

graham crumb

Dessert

Cream Puff Trio

nanaimo puff, chocolate ganache, roasted coconut
maple puff, salted caramel, shave cinnamon
saskatoon berry puff, lemon glaze, graham crumb

or

Pecan Caramel Chocolate Sundae *gf*

giant turtle chocolate, maple walnut ice cream center,
caramel glaze, candied walnuts

or

Apple Crisp *v+, gf*

vegan apple crisp cup, blueberry sorbetto, vanilla syrup