

Bite

Baked Oyster sauce choron

First Course

Duck Wings

maple jalapeño sauce, confit duck

or

Shrimp Cocktail gf, df cocktail sauce, lemon

or

Roasted Squash Soup *gf, v+* coconut milk, toasted pumpkin seeds

Second Course

Alberta Beef Prime Rib gf montreal spiced, truffle mash potato, winter vegetable, demi sauce

or

Maple Salmon gf

black tiger prawns, winter vegetables, mash potato, tarragon beurre blanc

or

Roasted Harvest Chicken of

normandy sauce, cippolini onions, roasted apple, mashed potatoes

or

Truffle Mafalda v, v+ option reggiano, local pasta, garlic, fresh truffle

Palette Cleanser

Lemon Sorbet *gf, v+* basil, olive oil, maldon

Dessert

Maple Cheesecake

candied walnuts, caramel

or

Sticky Toffee Pudding

brown sugar caramel, vanilla ice cream