

APPETIZERS

ALBERTA BISON

CARPACCIO TOAST | 24

Charred Scallion Crust, Grizzly Gouda,
Caper Mustard Emulsion, Baby Sorrel

HAIDA GWAI

HALIBUT CHEEK | 23

Siphoned Hollandaise, Hickory Sticks,
Leaves of Licorice

RED QUINOA &

MUSTARD GREENS (V) | 21

Maple Sherry Vinaigrette, Grapes,
Fennel Fronds, Toasted Almonds

FAIRVIEW FRIED

DUCK LEG CROQUANT | 21

The Three Peas, Fresh Mint & Pink Pearls,
Black Vinegar Molasses, Ginger Sesame Snaps

EAST COAST

SCALLOPS IN THE SHELL | 28

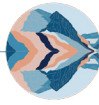
XO Sauce, Organic Butter Sauce,
Sun Dried Strawberries

BURRATA CHEESE &

LOCAL CARROTS (VEG) | 26

Mini Courgette, Turmeric Honeycomb,
Seven Seeds of Flavour, Bee Pollen

(GF) GLUTEN FREE (VEG) VEGETARIAN (V) VEGAN



MAINS

ALBERTA BEEF TENDERLOIN 8 OZ | 75

Horseradish Crème Fraîche
Potato Purée
Hen of The Woods
Parsnip Chip
Veal Jus

WILD BOAR ON THE BONE | 68

Sea Buckthorn Berries
Organic Honey Butter
Peaches & Cream Corn
Swiss Chard
Potato Purée

ORGANIC LOCAL LAMB CHOPS | 75

Vulcan, Alberta
Sprout Petals & Walnuts
BBQ Lamb Bacon
Sumac Pomegranate Reduction
Wild & Black Rice

ELK & BISON | 88

Wrapped in Parma Ham
Brown Butter & Romanesco
Garlic Scape Butter Mash
Pickled Currants
Rose Hip Jus

Haida Gwaii Halibut Fillet | 69

Poached in Prosecco and Butter, German Potato with Dill Weed,
Sea Asparagus, Smoked Trout Roe

Spring Zucchini A La Planche (V) | 56

Heirloom Tomato Provencal, Confit of Fennel,
Petit Pois Purée, Parsley Salad

Crispy Silken Tofu (V) | 59

Black Garlic Lacquer, Shitake Chips|
Chilled Soba Noodle Salad with Hijiki, Scallion, Sesame Dressing|
Chaga Mushroom Tea with Lions Mane, Fava Beans

EXTRA

Prawns with Crispy Pancetta & Pepitas | 28
Triple Cooked Potato Skins with Sour Cream (VEG) | 16
Ravioli with Gorgonzola, Fig & Walnuts (VEG) | 20
Petit Waldorf Salad (VEG) | 18
Chopped Lobster Tail with Champagne Beurre Blanc | 40