

Table d'Hôte Menu

Cellar 2023

Starter

choice of one

Grilled Tiger Prawns

peach beurre blanc,
basil oil

Charcuterie and Cheese Plate

house pickling,
grilled baguette

Entrée

choice of one

AAA Alberta Beef Tenderloin

mushroom duxelle, pomme puree, seasonal
vegetables, cabernet sauvignon demi-glace

Arctic Char

orecchiette, gochujang sauce,
local tomato salsa

Dessert

choice of one

Dark Chocolate Sponge Cake

passion fruit mousse, mango coulis,
whipped white chocolate ganache

Seasonal Cheesecake

ask your server about
today's selection

Three Courses plus Surprises \$110 per person

Enhance your experience with wine from our Cellar

A unique featured pairing with each course \$30 for per person

Sommelier's Bottle Selection to pair perfectly with the Table d'Hôte Menu Market Price

All pricing plus tax and gratuity

Reservation only in the Cellar Dining Room

