

7 Course Tasting Menu

\$99 for two
\$10 off bottles of wine

STARTERS

Potato Scallion Rolls

With house-made tapenade.

Chicken Consommé

Wild mushroom & chicken.

Compressed Watermelon & Tomato Salad

Goat cheese mousse, basil, 20 year old balsamic reduction, local shoots, tequila lime dressing.

BC Scallop

Pan flashed BC scallops, Israeli couscous risotto, pea purée, lemon brown butter, local green shoots.

MAINS

Pan Seared Salmon

Duck fat roasted warm potato salad with double smoked bacon, fennel salad, honey glazed roasted root vegetable, Iranian saffron cream sauce.

Alberta Bison Short Rib

Overnight braised bison short rib, parsnip lavender puree, roasted root vegetable, lavash crisp.

DESSERT

Chef's Choice

