

Starters

Spiced Orange & Arugula 12

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Toasted Pine Nuts, Chevre, Poppy Seeds

Short Rib 19

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets, Pickled Mushrooms & Red Currents

Winding Road Perogies 15

Winding Road Cheesery's Alpine Hard Cheese "Joseph" Filled Perogies, Chive Crème Fraiche, Pancetta

Charcuterie Platter 29

Artisanal and Local Cheeses, Cured Meats, Inn-made Condiments & Pickles

Butternut and Sage 12

Lightly Spiced Butternut Squash Soup, Crème Fraiche, Sage

Duck Seared Scallops 19

Duck Fat Seared Scallops, Caviar, Bacon Salt, Chipotle Arugula, Apple Butter

Classic Caesar 12

Inn Made Dressing, Herb Croutons, Crispy Capers, Grana Padano, Pancetta Crisp

Grilled Endive & Beet 16

Grilled Endive, Roasted Beets, Apple, Pickled Shallots, Feta, Toasted Walnuts, Lemon Dijon Dressing

Entrees

Beef Wellington 48

Petit Tender Wellington, Pomes Puree, Asparagus, Madeira Glace de Viande

Lamb Shank 43

Juniper and Sage Braised Lamb Shank, Red Wine Braised Cabbage, Sautéed Turnips

Ratatouille 32

Baked Ratatouille, Quinoa Pilaf, Honey Stewed Cherry Tomato

Organic Chinook Salmon 38

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato, Sautéed Wild Mushrooms, Fennel Chutney

Alberta Bison Striploin 51

Saskatoon Glace de Viande, Maple Glazed Carrots, Herb Roasted Tri Colour Potatoes

Florentine Chicken Supreme 36

Spinach and Feta Stuffed Chicken Supreme, Boar Bacon Seared Brussel Sprouts, Butter Seared Gnocchi

Brome Lake Duck Breast 38

Citrus Glazed, Tricolor Baby Potato Lyonnaise, Parsnip, Turnip

Sword Fish 43

Persian Lime Scented, Cajun Cous Cous, Fennel, Carrot, Tart Red Current Gastric

Wine & Dine ~ A Culinary Experience!

Let our Culinary Team Craft a Tasting Meal Featuring only the Very Best Seasonal Ingredients

3 Course Tasting Meal – 65 ~ Wine Pairing with each course – 40

6 Course Tasting Meal – 99 ~ Wine Pairing with each course – 75