

GROUP DINING COLLECTION

Menus for Lunch and Dinner

Premier Lunch	1
Deluxe Lunch	2
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Premier Dinner	4
Deluxe Dinner	5
Executive Dinner	6



FIRST COURSE

The Garden of Eden

Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice

Dill, Parsley, Cucumber, Tomato, Cauliflower, Cous Cous

SECOND COURSE

Smoked Carbonara

Smoked Chicken Breast with Carbon Pappardelle, Spring Peas & 64 Degree Egg Yolk

Fresh Herbs, Pork Belly

OR

76.2506°N, 100.1140°W

Beet Cured Arctic Char with Charred Scallion & Cauliflower Cous Cous

Carrot, Dulce, Smoked Yogurt

OR

Little Miss Pretty

Hand Rolled Pappardelle Pasta with Wild Mushrooms & Fresh Herbs

Brown Butter, Tomato, Shallot, Lemon, Caper Berry

THIRD COURSE

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo

Purple Mountain Huckleberry, Birch Syrup

39
per person

FIRST COURSE

The Garden of Eden

Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice*Dill, Parsley, Cucumber, Tomato, Cauliflower, Cous Cous*

OR

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese*Cold Press Canola Oil, Lemongrass, Whey***SECOND COURSE**

Smoked Carbonara

Smoked Chicken Breast with Carbon Pappardelle, Spring Peas & 64 Degree Egg Yolk*Fresh Herbs, Pork Belly*

OR

76.2506°N, 100.1140°W

Beet Cured Arctic Char with Charred Scallion & Cauliflower Cous Cous*Carrot, Dulce, Smoked Yogurt*

OR

"Oui Chef"

Ground Dry Aged Steak Burger with Smoked Cheddar Cheese & Thrice Cooked Fries*Bibb Lettuce, Sour Pickles, Bacon, Sourdough*

OR

Union Made

Sourdough Flatbread, Marinated BC Mushrooms & Roasted Summer Vegetables*Wheat Grass, Goat Cheese, Pistachio***THIRD COURSE**

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo*Purple Mountain Huckleberry, Birch Syrup*

OR

Good Vibrations

Coconut Crème Brulee with Passion Fruit Sorbet*Pomegranate, Mango, Lemon Balm***49***per person*

FIRST COURSE

The Modern Cardini

Romaine Lettuce with Smoked Mackerel Vinaigrette & Cured Egg Yolk*Caper Berry, Sourdough, Grana Padano*

OR

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese*Cold Press Canola Oil, Lemongrass, Whey*

OR

In The Summer Time

Compressed Watermelon Salad with Grilled Halloumi & Shishito Peppers*Wild Flower Honey, Nasturtium, Peach*

SECOND COURSE

Smoked Carbonara

Smoked Chicken Breast with Carbon Pappardelle, Spring Peas & 64 Degree Egg Yolk*Fresh Herbs, Pork Belly*

OR

101 Street

6oz Dry Aged Beef Striploin with Thrice Cooked Fries*Rapini, Prepared Beet Horseradish, Pan Jus*

OR

Tuna 'N' Chips

Potato Wrapped Albacore Tuna Loin with Sauce Gribiche & Parsley Salad*Picked Things, Malt Vinegar Potato Chips*

OR

Union Made

Sourdough Flatbread, Marinated BC Mushrooms & Roasted Summer Vegetables*Wheat Grass, Goat Cheese, Pistachio*

THIRD COURSE

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo*Purple Mountain Huckleberry, Birch Syrup*

OR

Good Vibrations

Coconut Crème Brulee with Passion Fruit Sorbet*Pomegranate, Mango, Lemon Balm*

OR

40th Symphony**Cocoa Nib Terrine with Malted Ganache and Caramelized White Chocolate Liquid Nitro Gelato***Sour Cherry, Tonka Bean, Textures of Chocolate***59***per person*

FIRST COURSE

The Modern Cardini

Romaine Lettuce with Smoked Mackerel Vinaigrette & Cured Egg Yolk*Caper Berry, Sourdough, Grana Padano*

OR

The Garden of Eden

Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice*Dill, Parsley, Cucumber, Tomato, Cauliflower Cous Cous*

OR

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese*Cold Press Canola Oil, Lemongrass, Whey*

Sea Buckthorn Explosion

SECOND COURSE

Duck, Duck, Goose

Brome Lake Duck Breast with Foie Gras Spätzle, Wild Mushrooms & Duck Gelée*Hearts on Fire, Sea Buckthorn, Green Pea*

OR

76.2506°N, 100.1140°W

Beet Cured Arctic Char with Charred Scallion & Cauliflower Cous Cous*Smoked Yogurt, Kombu-Dashi*

OR

Forest Floor

Egg Yolk & Goat Cheese Raviolo with Wild Mushrooms*Nutritional Yeast Brodo, Cured Egg Yolk, Sweet Pea, Brown Sugar*

THIRD COURSE

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo*Purple Mountain Huckleberry, Birch Syrup***85***per person*

FIRST COURSE

The Modern Cardini
Romaine Lettuce with Smoked Mackerel Vinaigrette & Cured Egg Yolk
Caper Berry, Sourdough, Grana Padano

OR

The Garden of Eden
Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice
Dill, Parsley, Cucumber, Tomato, Cauliflower Cous Cous

OR

Green Goddess
Green Pea & Asparagus Soup with Buttermilk Cheese
Cold Press Canola Oil, Lemongrass, Whey

SECOND COURSE

In The Summer Time
Compressed Watermelon Salad with Grilled Halloumi & Shishito Peppers
Wild Flower Honey, Nasturtium, Peach

OR

Under the Sea
Albacore Tuna Tartare with Chicharron & Cilantro
Thai Basil, Coconut, Galangal, Fermented Chili

Sea Buckthorn Explosion

THIRD COURSE

The Jasper Ave
6oz Beef Wellington with Espresso Foam & Fondant Potato
Puff Pastry, Speke, Heirloom Carrot

OR

Duck, Duck, Goose
Brome Lake Duck Breast with Foie Gras Spätzle, Wild Mushrooms & Duck Gelée
Hearts on Fire, Sea Buckthorn, Green Pea

OR

76.2506°N, 100.1140°W
Beet Cured Arctic Char with Charred Scallion & Cauliflower Cous Cous
Smoked Yogurt, Kombu-Dashi

OR

Forest Floor
Egg Yolk & Goat Cheese Raviolo with Wild Mushrooms
Nutritional Yeast Brodo, Cured Egg Yolk, Sweet Pea, Brown Sugar

FOURTH COURSE

Con Te Partirò
Yogurt Panna Cotta Torte with Basil Semifreddo
Purple Mountain Huckleberry, Birch Syrup

OR

Good Vibrations
Coconut Crème Brulee with Passion Fruit Sorbet
Pomegranate, Mango, Lemon Balm

95
 per person

FIRST COURSE

The Modern Cardini

Romaine Lettuce with Smoked Mackerel Vinaigrette & Cured Egg Yolk*Caper Berry, Sourdough, Grana Padano*

OR

The Garden of Eden

Summer Greens with Smoked Tomato Vinaigrette & Puffed Wild Rice*Dill, Parsley, Cucumber, Tomato, Cauliflower Cous Cous*

OR

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese*Cold Press Canola Oil, Lemongrass, Whey*

SECOND COURSE

In The Summer Time

Compressed Watermelon Salad with Grilled Halloumi & Shishito Peppers*Wild Flower Honey, Nasturtium, Peach*

OR

Under the Sea

Albacore Tuna Tartare with Chicharron & Cilantro*Thai Basil, Coconut, Galangal, Fermented Chili*

Sea Buckthorn Explosion

THIRD COURSE

The Jasper Ave

6oz Beef Wellington with Espresso Foam & Fondant Potato*Puff Pastry, Speke, Heirloom Carrot*

OR

Duck, Duck, Goose

Brome Lake Duck Breast with Foie Gras Spätzle, Wild Mushrooms & Duck Gelée*Hearts on Fire, Sea Buckthorn, Green Pea*

OR

76.2506°N, 100.1140°W

Beet Cured Arctic Char with Charred Scallion & Cauliflower Cous Cous*Smoked Yogurt, Kombu-Dashi*

OR

Forest Floor

Egg Yolk & Goat Cheese Raviolo with Wild Mushrooms*Nutritional Yeast Brodo, Cured Egg Yolk, Sweet Pea, Brown Sugar*

FOURTH COURSE

Con Te Partirò

Yogurt Panna Cotta Torte with Basil Semifreddo*Purple Mountain Huckleberry, Birch Syrup*

OR

Good Vibrations

Coconut Crème Brulee with Passion Fruit Sorbet*Pomegranate, Mango, Lemon Balm*

OR

40th Symphony**Cocoa Nib Terrine with Malted Ganache & Caramelized White Chocolate Liquid Nitro Gelato***Sour Cherry, Tonka Bean, Textures of Chocolate***105***per person*