
first course

Hummus Chips

Marash Chili, Preserved Lemon

Spiced Beet Salad

Whipped Feta, Pickled Shallots, Herbs, Pistachio

Belgian Endive Salad

Honey Vinaigrette, Candied Hazelnuts, Goat Gouda

second course

Grilled Farm Chicken

Chicken Sausage, Dill Gravy, Fries

Maple BBQ Rainbow Trout

Creamed Kale, Smoked Potato Purée

Roasted Cauliflower

Green Harissa Yogurt, Croutons, Anchovy

Rigatoni

Truffled Mushroom, Parmesan Sauce

third course

Banana Pie

Pretzels, Toasted Meringue, Rum Caramel

first course

Hummus Chips

Marash Chili, Preserved Lemon

Spiced Beet Salad

Whipped Feta, Pickled Shallots,
Herbs, Pistachios

Belgian Endive Salad

Honey Vinaigrette, Candied Hazelnuts,
Goat Gouda

Eggplant Fries

Green Harissa Yogurt

Grilled Octopus Salad

Orange, Fennel, Sherry Vinaigrette

second course

Grilled Farm Chicken

Chicken Sausage, Dill Gravy, Fries

Maple BBQ Alberta Rainbow Trout

Creamed Kale, Smoked Potato Purée

Roasted Cauliflower

Green Harissa Yogurt,
Croutons, Anchovy

Rigatoni

Truffled Mushroom, Parmesan Sauce

Beef Ribs

Whey Polenta,
Wild Mushroom, Chasseur

third course

Banana Pie

Pretzels, Toasted Meringue, Rum Caramel

snacks

Garlic Bread

Cheese Curd

Hummus Chips

Marash Chili, Preserved Lemon

Eggplant Fries

Green Harissa Yogurt

first course

Spiced Beet Salad

Whipped Feta, Pickled Shallots,
Herbs, Pistachios

Lamb Sausage

Cilantro Vinaigrette, Labneh, Fried Egg

Belgian Endive Salad

Honey Vinaigrette, Candied Hazelnuts,
Goat Gouda

Burrata Cheese

Winter Citrus, Pickled Fresno,
Lavender Honey, Sourdough

second course

Maple BBQ Alberta Rainbow Trout

Creamed Kale, Smoked Potato Purée

Beef Ribs

Whey Polenta,
Wild Mushroom, Chasseur

Roasted Cauliflower

Green Harissa Yogurt,
Croutons, Anchovy

Wood Roasted Half Duck

Turnips, Bitter Greens,
Black Garlic Emulsion

Rigatoni

Truffled Mushroom, Parmesan Sauce

third course

Banana Pie

Pretzels, Toasted Meringue,
Rum Caramel

Chef's Seasonal Dessert