



Sample Menu - (Price is For Whole Weekend)

Price: C\$160.00

Local, Sustainable, Organic, Seasonal

Share

Charcuterie - Local Charcuterie & Canadian Cheeses, House Mustard, Honeycomb, Pickled Vegetables, Chutney

Starters

Cauliflower Fritters - Lemon & Dill Yogurt Dip

Bison Tartar – Yolk, Aioli, Caper, Olive Oil, Char Bread

Summer Green Salad – Asparagus, Samphire, Snap Peas, Green Bean, Arugula, Tarragon Vinaigrette

Classic Caesar Salad - Romaine Hearts, Parmesan Crostini, Lemon & Garlic Dressing

Heirloom Tomato Salad – Locally Farmed Tomato, Fresh Ricotta, Tarragon, Char Bread

Mains

Alberta Beef Tenderloin & Frites - Foraged BC Mushrooms, House Frites, Jus

Lemon & Thyme Brined Chicken - Smashed Potato, House Creamed Corn, Honey Glaze

Trout Nicoise - Olive Oil Confit Potato, Haricot Vert, Soft Poached Egg, Heirloom Tomato, Shallot Vinaigrette

BC Lamb Chops - Prairie Grains, Roasted Fennel, Pomegranate Seeds, Honey

Foraged Mushroom Pasta – Foraged BC Mushrooms, Tarragon, Oka, Cream, Char Bread

Dessert

Big Bar Guest Ranch

Elevated Triple Chocolate Pudding -

Strawberry Shortcake -

*price is per person for the weekend, see package information for more details.