



Wedding Tasting Menu for Two

Price: C\$225.00

Wedding Tasting Experience for Two

\$225 · Served Family Style

An elevated, multi-course tasting designed to showcase the depth of our culinary offering. Thoughtfully composed, seasonally driven, and meant to be shared.

To Begin

Bison Tartare

Cured egg yolk, juniper crisps, pickled red onion, compressed cucumber, grainy mustard–caper aioli (V, GF)

Lamb Chop

Mint gremolata (GF, DF)

Ginger Chili-Glazed Prawn (GF, DF)

First Course

Endive & Little Gem Salad

Manchego, toasted squash seeds, citrus vinaigrette (V, GF)

Cauliflower Hummus

House-made focaccia (V)

Main Course

Grilled Prime New York Striploin

Red wine jus (GF, DF)

Enhance with Alberta Prime Tenderloin +\$30

Forest Mushroom Risotto

French lentils, aged Reggiano, fresh herbs (V, GF)

Additions

Baked Filet of Salmon

Dill gremolata (GF, DF)

+\$24

Roasted Chicken Breast Supreme

Tamarind glaze (GF)

+\$24

For the Table

A selection of seasonal accompaniments:

Roasted root vegetables · Grilled broccolini · Yukon Gold olive oil mashed potatoes (VE, GF)

To Finish

Seasonal Petit Sweets

Freshly brewed Coffee or Tea