



The Harvest Room

TO START

BISON CARPACCIO	23
<i>Blackberry Emulsion, Macerated Grapefruit, Grizzly Gouda, Watercress, Sourdough Crisp</i>	
SEARED SCALLOPS (GF)	33
<i>Spinach & Cauliflower Purée, Smoked Boar Bacon</i>	
CORN BISQUE (GF) (VG & DF OPTION)	17
<i>Atlantic Lobster, Chive</i>	
HARVEST SALAD (VG & DF OPTION)	19
<i>Field Greens, Chevre, Strawberries, Honey Toasted Oats, Orange Segments, Citrus Vinaigrette</i>	
GRILLED OCTOPUS	25
<i>Patatas Bravas, Harissa Foam, Chorizo & Green Olives</i>	
FOIE GRAS TERRINE	29
<i>Caramelized Peach Gastrique Jelly, Granola, Toasted Brioche</i>	

ENTRÉES

ALBERTA LAMB (GF)	53
<i>Smoked Spring Peas, Potato Lyonnaise, Kale, Mint Yogurt Sauce</i>	
AAA ALBERTA BEEF (GF)	
<i>Chimichurri Mashed Potato, Confit Carrot, Bordelaise Sauce</i>	
<i>6oz Tenderloin</i>	59
<i>10oz Striploin</i>	57
ALBERTA LAKE TROUT (GF)	46
<i>Crushed New Potatoes, Grilled Asparagus Tips, Herb Emulsion</i>	
SUN-DRIED TOMATO & BASIL RISOTTO (VG & DF OPTION)	41
<i>Brule Burrata, Toasted Almond, Fresh Heirloom Tomato, Confit Cherry Tomatoes, Crispy Tomato Skins, Herb Oil</i>	
SQUASH STUFFED PAPPARDELLE	45
<i>Charred Scallion Cream Sauce, Squash Ribbon Salad</i>	
FETTUCCHINI MARINARA (VG, DF)	31
<i>Squash Ribbon Salad, Grilled House Made Sourdough</i>	

ENTRÉES

32oz TOMAHAWK BOARD	250
<i>Whipped Mashed Potato, Roasted Root Vegetables, Beef Belly, Bordelaise, Chimichurri (GF)</i>	
SABLEFISH (GF)	49
<i>Sweet Corn Purée, Beluga Lentils, Grilled Corn & Pepper Succotash</i>	
CHICKEN SUPREME (GF)	44
<i>Romesco Sauce, Couscous, Charred Broccolini</i>	

DESSERT

HOT CHOCOLATE CAKE	15
<i>Graham Crumble, Toasted Marshmallow Fluff, Milk Chocolate Mousse</i>	
PEACH & LOCAL BERRY DOME	17
<i>Strawberry Mousse, Lemon Olive Oil Cake, Peach Vanilla Compote, Strawberry Gel</i>	
LEMON OLIVE OIL CAKE	16
<i>Honey Mascarpone Cremeux, Vanilla Poached Pear Spheres, Honey Lemon Gel</i>	
VEGAN LEMON BERRY CAKE (VG)	16
<i>Raspberry Mint Coulis, Seasonal Berries</i>	

THREE-COURSE DINNER

89 PER GUEST

Choose One Appetizer, One Main and One Dessert

OUR CHEFS ARE PASSIONATE ABOUT DESIGNING MENUS THAT CELEBRATE LOCAL PRODUCTS, ARE SUSTAINABLE AND MINIMIZE WASTE, ENSURING EACH DISH EVOKES A POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET

Food prepared in our restaurant may contain allergens and raw proteins. If you have a dietary restriction or food allergy, please notify your server before you place your order.

GF-GLUTEN FREE | DF-DAIRY FREE | VG-VEGAN