



# DINNER

TO START + TO SHARE	FROM THE LAND
---------------------	---------------

<p><b>Charcuterie + Cheese Board</b> gfo sm \$24/lg \$37 artisan cheese + house preserves + cured &amp; cooked meats + house pickled vegetables</p> <p><b>Oysters</b> gfo sm \$16/lg \$32 freshly shucked oysters + house mignonette + fresh horseradish + lemon</p> <p><b>Bread by Le Fournil</b> dfo \$8 artisan bread + house-made compound butter + marinated kalamata olives</p> <p><b>Mussels</b> dfo/gfo sm \$19/lg \$24 beer braised mussels + Canmore Brewing Co. Ten Peaks Pale Ale + shallot + leek + roasted garlic + heirloom tomato + fennel</p> <p><b>Seared Scallops</b> gf \$20 seared scallops + mustard braised brussel sprouts + crispy lentils + quinoa + bacon marmalade</p> <p><b>Harissa Roasted Carrots</b> dfo/gf \$16 carrots + honey + toasted pistachio + raisin + labneh + dill + harissa</p> <p><b>Chicken Liver Parfait</b> gfo \$18 chicken liver + house pickles + grilled bread + apricot chutney</p> <p><b>Brussels + Bacon</b> dfo/gfo \$16 fried brussel sprouts + roasted garlic dressing + double smoked bacon + kale + soft boiled egg + grana padano cheese</p> <p><b>Venison Carpaccio</b> dfo/gfo \$19 venison + coriander + pink peppercorn + coffee + pickled mushroom + artisanal greens + caper berry + smoked aioli + cured egg yolk + grana padano cheese</p> <p><b>Grilled Broccolini</b> dfo/gf \$16 broccolini + lemon ricotta + chili oil + grana padano cheese</p>	<p><b>Beef Tenderloin</b> dfo/gf \$52 seared 7oz Alberta beef tenderloin + duck fat fingerling potatoes + heirloom vegetables + foie gras butter + peppercorn brandy jus</p> <p><b>Pork Tenderloin</b> df/gf \$34 rösti + maple glazed pork belly + salsa verde + mustard vinaigrette + frisee + seasonal vegetables</p> <p><b>Pan Roasted Chicken Breast</b> df/gf \$30 double smoked bacon fingerling + potato hash + braised kale + carmelized onion + green pea puree + wild mushroom tarragon sauce</p> <p><b>Duck Breast</b> dfo/gf \$32 pan seared duck breast + gnocchi + smoked beet + squash + mushroom + peas + blackberry-port reduction + pickled mustard</p> <p><b>Braised Beef</b> dfo/gfo \$38 AAA Alberta short rib + potato puree + balsamic onion marmalade + port rosemary jus + heirloom vegetables</p> <p><b>NY Strip Loin</b> df/gf \$40 10oz CAB Alberta beef striploin + truffle parmesan frites + pickles asparagus + red onion slaw + red wine demi + demi-glace</p> <p><b>Canmore Pasta Co. Pappardelle</b> dfo \$28 pappardelle pasta + pulled bison + wild mushrooms + green peas + shaved parmesan + red wine truffle cream</p> <p><b>Mutter Tofu</b> v/vo \$23 vegan makhani sauce + grilled tofu + mint &amp; cilantro chutney + garlic cream + petit peas + crispy onion + chili threads</p> <p><b>Mushroom Risotto</b> dfo/gf \$24 wild &amp; local mushrooms + arborio rice + grana padano cheese + truffle oil</p> <p><b>Morrocان Lamb Shank</b> df/gfo \$29 couscous + olives + tomato + zucchini + heirloom peppers + tfaya moroccan relish + carmelized onions + apricot + pine nuts + lamb jus</p>
---	---

## GREENS

<p><b>Green Salad</b> df/gf \$14 mixed artisan greens + orange basil vinaigrette + cucumber + radish + grape tomatoes + candied nuts + dried fruit</p> <p><b>Table Caesar Salad</b> dfo/gfo \$15 whole artisan romaine + lemon anchovy vinaigrette + crisp prosciutto + house-made croutons + grana padano cheese</p>	
---	--

ADD ON'S	LEGEND
<p>chicken breast \$11</p> <p>prawns (5pc) \$10</p> <p>garlic bread (2pc) \$3</p> <p>seasonal vegetables \$6</p> <p>fries \$6</p>	<p><b>v</b> = vegetarian  <b>ve</b> = vegan  <b>vo</b> = vegetarian option  <b>df</b> = dairy free  <b>dfo</b> = dairy free option  <b>gf</b> = gluten free  <b>gfo</b> = gluten free option</p> <p style="font-size: small; text-align: center;">PARTIES OF 6 OR MORE WILL BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%</p>

## FROM THE SEA

<p><b>BC Black Cod</b> dfo/gf \$34 seared black cod + oceanwise sablefish + double smoked bacon + mussels + leeks + navy beans + herb salsa verde + pernod + crispy kale</p> <p><b>Salmon</b> dfo/gf \$34 beluga lentils + quinoa + heirloom vegetables + beet + dill crema</p> <p><b>Cioppino</b> dfo/gfo \$35 fresh salmon + lobster tail + mussels + clams + shrimp + kalamata olives + aromatic saffron garlic tomato broth + grilled artisan baguette</p>	
--	--