

To Start

DAILY SOUP ask your server for today's flavour {Daily price}

HEIRLOOM TOMATO marinated Windset heirloom tomatoes, zucchini & cucumber ribbons, buffalo mozzarella, micro basil, balsamic {V, GF, DFP} 17

SUNFLOWER SALAD Biotanic Garden sunflower shoots, roasted sunchokes, candied sunflower seeds, fennel & radish {VEGAN, GF} 16

WILD MUSHROOMS BC wild mushrooms, haskap berry, pinenut, truffle, housemade summer vegetable pickles {V, GF, DF, VEGP} 20

BEEF CURED SALMON GRAVLAX saffron aioli, apple gel, cucumber, pickled beet & sesame tuille {GFP, DFP} 16

GRILLED SCALLOP U10 bay scallop, anise & basil puree, confit baby fennel, roasted pear & lemon balm oil {GF} 18

MOULES-FRITES 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chilli oil, Kennebec frites {GFP} 22

CHARCUTERIES & CHEESES selection of Valbella charcuteries, Canadian & import cheeses, and house pickled vegetables, warm bread and polenta crisps {GFP} 32

{VP} Can be served as a vegetarian dish {VEGP} Can be served as a vegan dish
{GFP} Can be served gluten free {DFP} Can be served dairy free

If you have any dietary restrictions please let our staff know.

We are proud to offer handcrafted, seasonal cuisine from scratch.

*For groups of 12 or more:
no split checks & a 18% discretionary service charge will be added to your bill.*

The Main Event

BEETS roasted and glazed yellow, ruby & red beets, Noble Farms goats cheese mousse, roasted brussels sprouts, candied pecans & yams {V, VEGP, GFP, DFP} 28

SQUASH TRIO acorn, butternut, & summer squash, beluga lentil, charred corn, pumpkin seed, tomatillo mole {VEGAN, GFP, DFP} 26

BEET GNOCCHI Canmore Pasta Company GF Beet Gnocchi, sage brown butter, walnuts, rainbow swiss chard, confit tomato, Crystal Springs goats feta, {V, VEGP, GF, DFP} 26

SCALLOPS & BACON pan-seared U10 bay scallop, Valbella double smoked rhoess speck, black quinoa, corn puree, grilled seasonal fruit, seasonally inspired vegetables {GF} 42

HALIBUT North Pacific Halibut steak, saffron & caper butter poached, char grilled asparagus, roasted sunchokes {GF} 39

SEA BASS roasted sea bass, tomato, cerignola olives, pine nut & white anchovy, preserved lemon & oregano panna grata {GFP} 32

DUCK BREAST King Cole duck breast, beluga lentil & mushrooms, pickled Okanagan cherries, seasonally inspired vegetables {GF, DF} 38

STRIPLOIN 10oz CAB Striploin, summer squash gratin, char grilled broccolini, tomato & green peppercorn relish, jus {GF, DFP} 38

WILD BOAR pan-seared Alberta wild boar chop, salt baked baby turnip, grilled seasonal fruit, Big Rock Cider glaze, seasonally inspired vegetables {GF, DF} 36

GAME DUO FOR TWO slow braised Bison short rib, confit rabbit leg & braised rabbit saddle, truffle smashed potato, seasonally inspired vegetables Haskap berry chutney, green peppercorn relish, summer vegetable pickles {GF, DF} 95

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