Nibbles

TOASTED MARCONA ALMONDS – 14
red grapes + parsley + sea salt

MARINATED OLIVES – 16
citrus + herbs

BANFF SPRINGS BAKERY BREAD BASKET – 13
house spun goat butter + vancouver island salt

Bites

ROASTED GARLIC ARTICHOKE HUMMUS – 21
naan bites + feta + pine nuts + sumac

BAKED BRIE – 29
canadian berries + jam + chili + baguette

BEET SALAD – 20
roasted beets + pickled beets + beet chips + berries
chia goat cheese croquette + beet balsamic vinaigrette

CHICKPEA FRITES – 23
farmers vegetables + crispy garbanzos + apricot
pistachios + lemon yogurt

Plates

ALBERTA GAME POT PIE – 47
oyster mushrooms + spring onion
roasted tomato + flaky pastry

BROME LAKE DUCK BREAST – 49
duck confit croquettes + dark cherry demi
spring pea smash + braised baby turnip

CIOPPINO CANADIANA – 61
Canadian shellfish & fish medley + fennel
smoked tomato fennel broth + sourdough

Jamón

50 grams

PROSCIUTTO – 15

SERRANO – **GRAN RESERVA** – 15

IBÉRICO – **PALLETA CEBO DE CAMPO** – 25

FRONT LEG, 50% IBERIAN, GRAIN+GRASS FED, AGED 24 MONTHS, GREEN LABEL

IBÉRICO – **CEBO DE CAMPO** – 35

HIND LEG, 50% IBERIAN, GRAIN+GRASS FED, AGED 24 MONTHS, GREEN LABEL

IBÉRICO – **DE BELLOTA** – 45

HIND LEG, 100% IBERIAN, ACORN FED, AGED 36 MONTHS, RED LABEL

CINCO JOTAS – **IBÉRICO DE BELLOTA** – 75

HIND LEG, 100% IBERIAN, ACORN FED, AGED 48 MONTHS, BLACK LABEL

Chef's Tastings

GRAND IBÉRICO

Ibérico Paletta Cebo de Campo, Ibérico Cebo de Campo,
Ibérico de Bellota, Ibérico Chorizo, Salchichón
+
Chef's selection of 4 cheeses – 150

MEDLEY

Chef's selection of 6 meats & 6 cheeses – 90
Chef's selection of 8 meats & 8 cheeses – 125

30 grams per item

all tastings are accompanied by a bread basket, pickled and preserved fruits and vegetables, olives, and spreads

Farmhouse Cheese

50 grams

SOFT

GREY OWL, **GOAT**, *SHARP* – 15
ALBERT'S LEAP, LE BON SECRET, **COW,** *MILD* – 15
BOIS DE GRANDMONT, **COW**, *MILD* – 15

SEMI SOFT

MORBIER, **COW**, *MEDIUM* – 14
14 ARPENTS, **COW**, *MEDIUM* – 15
LE RASSEMBLEU, **COW**, *MEDIUM* – 15

FIRM

HERCULE, **SHEEP & GOAT**, *SHARP* – 15
OSSAU-IRATY, **SHEEP**, *MILD* – 14
LOUIS D'OR, **COW**, *MEDIUM* – 15

BLUE

BLUE DES BASQUES, **SHEEP,** *MEDIUM* – 15
FLEURON, **COW**, *SHARP* – 14
ERMITE, **COW**, *SHARP* – 14

Charcuterie

50 grams

IBÉRICO CHORIZO – 15
COPPA – 14
FINOCCHIONA SALAMI – 14
SALCHICHÓN – 15
BISON BRESAOLA – 16
HOUSE SMOKED DUCK – 13
ELK CALABRESE SALAMI – 14

GRAPES

Charcuterie | Bar | Cellar