

THE EMERALD

— LOUNGE —

FROM THE FIELD



ROASTED HEIRLOOM CARROTS | 9
Smoked Yogurt, Charcoal Crumble

FRIED BRUSSELS SPROUTS | 8
Sriracha & Maple Glazed, Sesame Seed

ROASTED SWEET POTATO | 10
Beluga Lentils, Lime, Crème Fraîche,
Cilantro, Hazelnut

ALBERTA GRAIN BREAD & BUTTER | 8
House-Made Breads, Seasonal Butter

FRIED MUSHROOMS | 11
Soy Milk Brined & Battered Mushrooms,
Chipotle Aioli

LOCALLY SOURCED



CHICKEN LIVER MOUSSE | 14
Alberta Grain Fed Chicken, Apricot &
Brandy Compote, Toast Points

BISON CARPACCIO | 16
Root Chips, Black Garlic, Pickled Shallot,
JPL Greenhouse Microgreens

SALMON GRAVLAX | 12
Marble Rye Crumble, Pickled Radish &
Beets, Anise Pollen, Saffron Aioli

