STARTERS

**Bone & Carrot Marrow Duo** (GF) 15
micro gremolata

**Scallops** (GF) 18
XO, corn & avocado pico de gallo

**Shishito Peppers** (GF/Vegan) 15
red mustard microgreens, smoked salt, charred lime

**Textures of Onion Soup** 15
bone marrow broth, brioche, gruyère

**Alberta Farm Salad** (GF/Vegan) 16
aquaponics greens, fermented rosehip vinaigrette, sweet confit
vine tomatoes, bread & butter pickled baby cucumbers

MAINS

**Lamb Rack** (GF) 44
acorn squash, seasonal berry gastrique, kale, gouda

**Seared Duck Breast** 41
smoked peas, morel, organic cherry, barley risotto

**Wild Boar Chop** (GF) 43
grits, rainbow chard, wild mushroom, Saskatoon berry

**DeepWater Farm Seabass** (GF) 42
bay scallop & ice shrimp risotto, black kale, tarragon

**Fairmont Reserve Ribeye** (GF) 51
12oz ribeye, tomato infused potato purée, carrot marrow, fermented scallion

**Rutabaga Steak** (GF/Vegan) 38
lentil & seed crust, sweet potato purée, baby beet, pickled
baby bell peppers, rainbow chard

**Chef's Daily Feature** (GF) 45
local bounty presented with locally derived seasonal produce and pomme purée

SWEETS

**Berry Panna Cotta** 12
white chocolate panna cotta, berry confit,
almond sable, passion fruit gel

**Praline Chocolate Tart** 12
dulce crèmeux, caramel sauce

**Chateau Cheesecake** 12
raspberry coulis, berry compote

CHILDRENS DINNER

**Green Salad** 5
mixed greens, tomato, cucumber, ranch dressing

**Spaghetti & Meatballs** 8
tomato sauce, beef meatballs

**Chicken Fingers & Fries (3)** 11

**Burger & Fries** 9

**Chicken Noodle Soup** 5

**Tomato Soup** 5