

CUCUMBER GAZPACHO

FIRST - A GRILL IN THE GARDEN

Grilled Sourdough with Herbed Chèvre and Marinated Homegrown Cherry Tomatoes

SECOND - BY THE WATER

Seared Salmon with Green Pea Purée Confit Pearl Onions, Fresh Radish and Preserved Lemon

THIRD - A WALK IN THE ROCKIES

Sautéed Wild Mushrooms Glazed with Mountain Herb Jus, Served on Pasta Shell and Finished with Fresh Parmigiano

PALATE CLEANSER - WIND IN THE MEADOW

Cucumber Prosecco Sorbet on Parsley Granita

FOURTH COURSE - LAMB IN THE MIDDLE

Three Layer Lamb Wellington with Licorice Beet Gel, Carrot Glass and Old Fashioned Jus

FIFTH COURSE - FALLS FIRST FROST

Maple Chocolate Ganache Tart with Almond Sable served alongside a Smoked Tarragon Gelato

SIXTH COURSE - A BEER, A BOARD & FRIENDS

Sylvan Star Gouda (Alberta), Délice de Bourgogne (France) and Dragon's Breath Blue (Nova Scotia) served alongside House Seed Loaves, Lavash, Rhubarb Jam and Pickled Peaches

PB & J MACARON



SIX COURSE MENU
\$125/PERSON
(SAMPLE)