

dinner

appetizers

Oysters mignonette, horseradish, lemon, hot sauce	3¾
Olives turkish olives, brined & sundried, herb, lemon	5/8
Tartare hand-chopped alberta beef tenderloin, dijon, caper, gherkin, shallot, fleur de sel, potato gaufrette	22
Ravioli prosciutto, spinach & ricotta, lemon & roasted garlic beurre blanc, tomato, black truffle oil	17
Scallops seared atlantic scallops, fried celery root, guanciale, mache, sage vinaigrette	18
Roasted Beet Salad roasted red beets, pickled yellow beets, fairwinds farm chèvre, candied nuts, walnut purée, watercress, spiced vinaigrette	14
Frisée Salad aperol preserved pears, vin cotto, tarragon, pumpkin seeds, tiger blue cheese, creamy honey & black pepper dressing	11
Roasted Pheasant Risotto parmigiana-reggiano, garlic crumble, tomato, semolina crisp	20

interactive appetizers [for 2 or more]

VDG Charcuterie house-made salumi, artisan cheese, olives, mustard, preserves	32		
Seafood Sampler smoked fish conserva – pickled shallot albacore tuna tartare – remoulade calamari – carnaroli rice dusted & fried, fennel pollen, citrus aioli	28		
Cheese hard, soft, blue, brie, appropriate accompaniment	22		
Cheese Fondue [served with baguette] 6 year old canadian white cheddar, black truffle duxelle	16pp		
Fondue Accompaniment			
alberta beef	15	roasted potatoes	9
pan roasted chicken breast	11	grilled apples	6
black tiger prawns	16	broccolini	9
mushroom gnocchi	13	seasonal vegetables	8

dinner

entrées

Fresh Spaghetti 26
tomato ragu, house-made salumi, oka, olive oil

Alberta Pork Tenderloin 30
wrapped with leeks & guanciale, sage stuffing, roasted cauliflower, almond, kriel & plum sauce

Steelhead Trout 32
cured & pan seared, carrot ginger, purée, garbanzo agnolotti, roasted butternut squash, licorice & celery root salad

Chicken & Dumplings 29
rosemary gnocchi fritto, seared brussel sprouts, confit mushroom, pan jus

Beef Short Rib 32
braised short rib, borscht ragu, burnt rye, cotechino cabbage roll

chef's tasting menu [full table participation required]

3 course **60** | 4 course **75** | 5 course **90**

wine pairings – market price

interactive entrées [for 2 or more]

Lamb 64
alberta raised, barbecued, espresso chili cured, red onion relish

Chicken 54
whole semi-boneless free-range chicken, tarragon citrus marinated, jus roti

Scallop & Pork Belly 62
seared scallops, chickpea fritter, black garlic

Alberta Beef Flank 66
romesco conserva, jus

Interactive à la carte sides

roasted potatoes	9	seasonal salad	9
mushroom gnocchi	13	broccolini	13
black tiger prawns	16	seasonal vegetables	8