
GOOD BITES

to start

CANADIAN EAST COAST OYSTERS

5 ea

apple cider mignonette, fresh horseradish,
fresno chili hot sauce

ALBERTA BISON TARTARE

24

grainy mustard caper aioli, compressed cucumber,
pickled red onion, cured egg yolk, juniper crisps

CELERY ROOT & TALEGGIO CHEESE SOUP

20

celery leaf grapefruit gremolata

PROSCIUTTO WRAPPED PRAWNS

24

ginger chili glaze, fresh cilantro aioli

CHARRED RADICCHIO GOLD BEET SALAD

22

mandarin orange, baby kale, mint,
warm buttermilk dressing

BURRATA & CHARRED CAULIFLOWER HUMMUS

24

radicchio, squash seeds, mint, grilled apple,
flatbread, maple sherry dressing

SEARED HOKKAIDO SCALLOPS & SMOKED PORK BELLY

28

brown butter, mango, dark chili honey

WEST COAST MUSSELS

29

Thai basil, red curry broth, grilled sourdough

GOOD INDULGENCE

elevated entrees

LOBSTER & WILD MUSHROOM RISOTTO

45

pecorino cheese, grilled artichoke, vincotto,
fried sage

ALBERTA WILD BOAR CHOP

52

wild mushrooms, parsnips, creamy French lentils,
red chimichurri

RED KURI SQUASH & GIANT BUTTER BEAN CASSOULET

34

saffron smoked king mushroom, sun-dried tomato,
leek, Swiss chard gremolata

ALBERTA PRIME BEEF TENDERLOIN

65/90

(6oz or 10oz)

roasted root vegetables, local fingerling potato,
red wine demi, rosemary bone marrow butter

CHICKEN BREAST SUPREME

44

watermelon radish, brassica sprout, tamarind glaze
blood orange & fingerling potato salad, braised leeks

ALBERTA PRIME BONE-IN COPPA BEEF RIBEYE FOR 2 (34oz)

189

smashed purple queen potatoes, grilled asparagus,
whisky peppercorn jus

ICELANDIC ARCTIC CHAR

52

crispy Brussels sprouts, charred orange beurre blanc,
dill lemon gremolata potato rösti

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SENSITIVITIES
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NEW YEAR'S FEATURE MENU

share dinner for two

GOOD WELCOME

RICOTTA GNOCCHI, CHANTERELLE, LEEK, PECORINO ROMANO

WINE PAIRING: Blue Mountain Brut VQA Okanagan Falls BC (3oz)

190 FOR TWO

 +42 per person

GOOD BEGINNINGS

BABY ROMAINE & ARUGULA CAESAR

Okra croutons, pickled huckleberries, pecorino, crispy Porchetta

WINE PAIRING: Noble Ridge Stoney Knoll Chardonnay VQA Okanagan Falls BC (4oz)

MAIN EVENT

GRILLED ELK RACK, COLOSSAL PRAWNS, CANADIAN DUNGENESS CRAB

saffron bisque bearnaise, fondant potatoes, chipotle creamed asparagus

WINE PAIRING: Featherstone Cabernet Franc VQA Niagara Ontario (4oz)

SWEET ENDINGS

PEAR TARTE TATIN

haskap buffalo milk gelato, almond buffalo berry crumb

WINE PAIRING: Redstone Cabernet Sauvignon Icewine VQA Niagara Ontario (1oz)

COFFEE OR TEA

GOOD CHEERS

sips & sparkles

BLUE MOUNTAIN BRUT Okanagan, BC

11 / 18 / 90

PALTINIERI "SOLCO" LAMBRUSCO DELL' EMILIA Emilia-Romagna, Italy

7 / 13 / 62

ANTECH "EMOTION" CREMANT DE LIMOUX BRUT ROSÉ 2021 Languedoc, France

10 / 16 / 82

SORELLE BRONCA "MODI" PROSECCO TREVISO DOC Italy

8 / 14 / 70

RAVENTOS "VINYA DEL FOSSILS" 2021 Conca del Riu Anoia, Spain

15 / 25 / 122

MONMARTHE "LES GRIMPANTS" BLANC DE NOIRS 1ER CRU Champagne, France

21 / 36 / 179

BILLECART-SALMON BLANC DE BLANCS Champagne, France

33 / 55 / 277

 3oz/5oz/bottle