



Appetizers

Roasted Tomato & Gin Bisque

finished with shaved parmesan, foccacia croutons &
basil oil
9.

Canadian Goat Cheese, 2 ways

goat cheese & red pepper terrine with baby greens
with a
warm goat cheese & fresh herb soufflé
15.

Baby Greens & Pea Shoots

marinated white asparagus & roasted vine ripened
tomatoes, asaiço crisp, smoked sea salt &
avocado oil
10.

“Taste of the West” Sampler Plate for 2

a selection of Canadian pâtés, locally cured meats,
smoked seafood & chefs daily inspired offerings
26.

Grilled Skewered Scallops

apple cider & ginger emulsion, watercress greens,
spiced pecans & grilled watermelon
13.

Sweet Corn and Dungeness Crab Cakes

braised frisee lettuce and wild boar bacon
vinaigrette, sundried tomato aioli
17.

Moraine Lake’s Baked Brie

double cream Canadian brie wrapped in a filo purse
with caramelized onions, brûléed pear, finished with
an Alberta honey and chardonnay syrup
13.