

LONG TABLE DINNER

COZY IN THE CANADIAN ROCKIES

Friday, November 22

MENU

COURSE ONE

Cinnamon and coffee braised bison shank cassoulet/white bean/smoked
bacon/fresh herbs/grilled sourdough

COURSE TWO

Foraged greens with wild fennel, baby tomato, wild blueberries,
birch vinaigrette

COURSE THREE

Sous vide roasted herbed Alberta lamb sirloin/braised carrot lamb jus
Grilled vegetable and Swiss chard wellington/mushroom brunoise/charred
onion pan jus (vegetarian)
Served with roasted garlic whipped potatoes/stock braised carrots/crispy
sprouts

COURSE FOUR

Nanaimo bar cheese cake with burnt marshmallow and maple drizzle

Italian breads and butter served with main course

*Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions.
If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate.
Tickets are non-refundable.*