



Rooted in the bounty of Indigenous ingredients and enriched by global influences, we celebrate the connections between diverse cultures and the land we proudly call home.

Through food, we bridge cultures and honour shared techniques and traditions. Guided by Indigenous ingredients as the backbone of every dish, we respectfully incorporate flavours from around the world—reflecting the vibrant multicultural heritage of Canada.

the gathering

LOCAL ARTISAN 'GOOD BREAD' (V)

Citrus and herb butter (G)(V), olive and sundried tomato tapenade (G)(VE)

the invitation

GREEN ONION BLINI & CAVIAR

Lemon-dill crème fraîche

from the sea CHOICE

BETROOT-CURED SALMON GRAVLAX (G)

Avocado gazpacho, frisee, blue cheese foam

KING OYSTER MUSHROOM 'SCALLOPS' (G)(VE)(CN)

Seared mushrooms, parsnip puree, pistachio crumble, kale crisp

from the land CHOICE

AAA ALBERTA BEEF TENDERLOIN CARPACCIO (G)

Black lentil and asparagus salad, charred onion jam, truffled aioli, Parmesan tuile

ROASTED BABY BEETS (G)(VE)(CN)

Hazelnut cream, torched orange, red sorrel, seed crumble

the transition

NOTO WILDBERRY SORBETTO (VE)

Berry granita, Chambord liqueur, fresh mint

the bounty CHOICE

MALBEC-BRAISED SHORT RIBS (G)

Creamy polenta, grilled root vegetables

HICKORY BACON CHICKEN BALLOTINE

WCeleriac and apricot mousse, Parmesan gnocchi, grilled summer vegetables, apricot jus

LION'S MANE MUSHROOM 'STEAK' (G)(VE)

White bean and roasted garlic puree, warm farro, kale, blistered tomato, vegetable demi

roots & blossoms CHOICE

APPLE FRITTER CHEESECAKE (V)

Cinnamon caramel

STRAWBERRY COCONUT DOME (G)(VE)

Vanilla chantilly cream, fresh strawberries

CHEESE SELECTION (V)(CN)

Brie, aged comté, chèvre noir, honey-roasted hazelnuts, compressed figs, lavash flatbread

Vegan selections by request.



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.