



FIRST COURSE

PARSLEY ROOT & PEAR VELOUTÉ

COCONUT & GINGER FOAM, SOURDOUGH CRUMBLE, PRESERVED APPLE

NORTH ARM FARMS SHERRY ROASTED CARROTS

CASHEW CURD, BLOOD ORANGE MAPLE GLAZE, CHARCOAL CRISP

MARINATED PRAWN SALAD | ADD 5

CITRUS CRÈME FRAÎCHE, PUFFED SORGHUM, PICKLED JALAPENO

VENISON TARTARE | ADD 2

CHICKEN LIVER MOUSSE, CHOCOLATE VINAIGRETTE, MALTED BARLEY, LAVASH

THREE OYSTERS

HOT SAUCE, LEMON, GRANITA, HORSERADISH | *add OYSTER 4.5 PER PIECE*

SECOND COURSE (4 COURSE ONLY)

STARSEED FARMS MUSHROOM CAVATELLI

TOASTED HAZELNUTS, VEAL JUS, SHAVED CHARMESAN, FINE HERBS

ADD TANTO LATTE BURRATA 8

ADD FRESH SHAVED TRUFFLE 9

MAIN COURSE

PEMBERTON ROOT VEGETABLE PRESSÉ

WILD AND TAME MUSHROOMS, CRISPY PUFF PASTRY, WHITE BEAN PURÉE, BLACK GARLIC GASTRIQUE

SEARED ARCTIC CHAR

BELUGA LENTIL FRICASSÉ, HOUSE MADE CHORIZO, CARROT & TARRAGON BEURRE BLANC, TAPIOCA CRISP

CRISPY PRAIRIE RANCHERS PORK BELLY

GRAPEFRUIT & FENNEL GEL, ROASTED NEW POTATOES, SOUR APPLE & ONION SOUBISE, BURNT HONEY GASTRIQUE

RANGELAND ALBERTA BISON PETITE TENDER

SPRUCE TIP & LOVAGE PURÉE, JADE FIR JUS, ROASTED SALSIFY, HAKAURAI TURNIP, PRESERVED CURRANTS | **ADD 12**

ALTA CHEESEBURGER

PORK & BEEF PATTY, BLACK GARLIC AIOLI, LETTUCE, HOUSE PICKLES, TOASTED SESAME BUN, SERVED WITH TOGARASHI CHICHARRONES

ADD 2OZ FOIE GRAS 20

ADD ONE SEARED SCALLOP 12

DESSERT

VANILLA & BASIL PANNA COTTA

HASKAP BERRY COMPOTE, ELDERFLOWER GELATO, BIRCH GRANOLA, CHOCOLATE SUGAR TUILE

PISTACHIO MOUSSE

DARK CHOCOLATE GANACHE, CITRUS PRESERVE, SEABUCKTHORN SORBET, LINGON BERRY GEL

FOR THE TABLE

ORGANIC SOURDOUGH FOCACCIA

FARMHOUSE CULTURED BUTTER, OLIVE OIL **10**

SNACK PICKLES

PICKLED ORGANIC PEMBERTON VEGETABLES **12**

MARINATED OLIVES

ORANGE, GARLIC, THYME, OLIVE OIL, SPICE **12**

CHARRED BRUSSELS SPROUTS

PICKLED CRANBERRIES & MAPLE WALNUTS **12**

BREW CREEK FARM GREEN SALAD

PRESERVED LEMON VINAIGRETTE **12**

3 COURSE MENU 42

4 COURSE MENU 52