

## APPETIZERS

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	MUSHROOM DUMPLINGS	25
	Homemade dumplings, sautéed greens, sesame broth	
GF/DF	SALMON CARPACCIO	26
	Thinly sliced salmon, fennel-orange salad, orange-jalapeño granité	
	BEEF TARTARE	26
	Hand-cut beef tartare, roasted red pepper, raspberries, horseradish cream	

## MAIN COURSES

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GF/DF	TOFINO SALMON	42
	Slow cooked salmon, confit carrots, lemongrass and coconut foam	
	DAILY PASTA	40
	Chef's daily selection of house-made pasta, seasonal ingredients	
	ALBERTA BEEF STRIPLOIN	45
	Parmesan gnocchi, toasted hazelnuts, black pepper beef jus	
GF/DF	CRISPY DUCK BREAST	43
	Chared onions, beetroot purée, berry duck jus	

## DESSERT

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VG	CHOCOLATE TEXTURES	17
	Raspberries, buckwheat crumble	
VG/DF	POACHED PEACH	15
	Poached peach, lemon cake, almond milk foam	

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PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

WE WILL GLADLY ADAPT THE MENU WHENEVER POSSIBLE.

GF: GLUTEN FREE / DF: DAIRY FREE / VG: VEGETARIEN

\*eating raw or lightly cooked foods of animal origin may increase your risk of food poisoning.

# For our little guests

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## **KIDS MENU**

3-10 years old 15\$

11-15 years 18\$

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Includes your choice of

Soft Drinks / Fruit Juices / Milk

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## **MAINS**

GF/DF

### **SALMON**

Roasted potatoes and veggies

VG

### **GRILLED CHEESE**

Roasted potatoes and veggies

VG

### **MAC AND CHEESE**

## **DESSERT**

### **VAINILLA GELATTO**

homemade cookies

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**GOLDEN PEAKS**