

Fresh Oysters	3.7
Cucumber & sauvignon blanc mignonette, horseradish, fresh lemon, Tabasco	
Warm Turkish <i>Nafizz</i> Olives	5/8
Brined & sun-dried, fresh herb, lemon, black pepper	
Organic Oak Leaf Lettuce Salad	11
Grilled halloumi cheese, avocado, pea shoots, pickled red onion, sprouts, sesame soy vinaigrette	
French Onion Magrét Duck Consommé	13
Thyme & Shiraz infused broth, caramelized shallot, oxtail & mushroom duxelle tartine, cave aged gruyere	
H³M Black Angus Beef Tartare	22
Traditional - Dijon, capers, gherkin, shallot, potato gaufrette; Szechuan - peppers & rice crackers	
Wild Black Cod Ceviche	16
Sake, lime, green peppercorn, pickled cucumber, cantaloupe, sea asparagus, sesame, cilantro, fleur de sel	
Prosciutto, Spinach & Ricotta Ravioli	16
Lemon & roasted garlic beurre blanc, tomato concasse, black truffle oil	
High Country Ranch Bison Carpaccio	17
Quinoa crusted, herb farrow salad, Saskatoon berries, horseradish, paprika & herb infused grape seed oil	
Duck Confit & Foie Gras Spring Rolls (2)	17
Spicy mango & savoury green apple & shallot chutney	

Interactive Appetizer (for two or more)

Charcuterie Board	36
Canadian & European style cured meats & seafood, sausage, artisan cheeses, house made pâté, chutney	
Seafood Sampler	36
Dungeoness crab claw steeped in scallion oil; Yellow fin tuna tartare w/ honey flatbread; Salmon sausage stuffed calamari w/ a jalapeno tomato sauce; Rainbow trout & chèvre rilette	
Cheese Fondue - served with baguette & bread sticks	
8yr. aged white cheddar, black truffle, truffle oil, herb	15pp
Cave aged Swiss Gruyere & Jona crab	18pp
Ermite blue, walnuts, grapes	15pp

Accompaniment

Meat	Pasta	8	Vegetarian	5
H ³ M Beef tenderloin (3.5 oz.)	12	mini four cheese ravioli	granny smith apples	
lamb popsicle (3)	13		grilled peppers	
prosciutto cigarillo (6)	9	Seafood	buttered broccolini	
Valbella chorizo sausage	10	jumbo black tiger prawns (3)	grilled asparagus	

Entrée

Trio of <i>Smokin Iron Farms</i> Berkshire Pork	28
Five spiced belly, caraway rubbed tenderloin, smoked salt crackling, curried lentil du puy, bourbon jus	
Jona Crab Carnaroli Risotto	33
Alaskan king crab leg, crab claw, giant tiger prawn, peas, petite tarragon, manchego, lobster oil	
Sous-Vide Bone-in Natural Chicken Breast	29
Cream cob corn, black trumpet pomme puree, sweet & spicy bacon lardon, wheat beer & sage gravy	
Rocky Jr. Alberta Lamb Rack	42
Spiced bacon nuts, cranberry Brassica, minted yam fondant, baby beets, sweet and sour mint gastrique	
Pan Seared Canadian Sablefish	31
Muddled baked beans, pepper relish, portabella, sea asparagus, mustard jus, saffron tomato vinaigrette	
Appellation Elk Short Rib	36
Savoury chocolate & espresso braised, cauliflower puree, wilted kale, filbert butter, gremolata	
H³M Black Angus Beef Tenderloin	44
8oz filet, Quebec foie gras, brandied cherry beurre rouge, black trumpet pomme puree, black truffle oil	

Additions

1 oz. Seared Quebec Foie Gras, Vanilla Salt	9	Fresh Shaved Burgundy Black Truffles	market price
Blue Ermite Stuffed Yorkshire Pudding (4)	15	Oven Roasted Candy Cane Beets	6

Interactive Entrée (for two or more)

Free Range Roasted Whole Chicken	52
Lemon, garlic & sage marinade, dried fruit, farrow & whole wheat bread 'stuffing', wheat beer & sage gravy	
Veal Ossobuco alla Milanese	69
Red wine & tomato braise, curried lentils du puy, wilted kale, gremolata	
H³M 36oz. Bone-in Black Angus Double-Cut Rib-Eye	71
Tellicherry peppercorn crusted, black trumpet pomme puree, Ermite stuffed Yorkshire pudding, red wine jus	
Chef's Tasting Menu	90pp

Enjoy a six-course adventure prepared exclusively for you from our revolving pantry.

Let seasonal favourites, cutting edge wonders and exceptional fresh fare transport you to a higher state of gastronomic being. Our team has years of experience and pride themselves in the opportunity to show their talent. Enhance your evening with wine pairings selected from our award winning wine cellar.

Wine is an additional charge and please full table participation is required

Executive Chef *Kevin A. Hill*

Sous Chef *Katelind Gilbert*

NATURAL MEAT - all our meat is sourced from ranchers that raise their animals humanely, fed with no animal by-products and without the use of growth hormones or antibiotics.
18% gratuity on parties of 8 or more - For the courtesy of others please silence your cellular phones