

# LONG TABLE DINNER

COZY IN THE CANADIAN ROCKIES

*Friday, November 29*

## M E N U

### COURSE ONE

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

### COURSE TWO

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

### COURSE THREE

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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

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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.*