



SOUP AND SALAD

**Truffled White Bean and
Artichoke Soup**
Crisp Pancetta, Chive Crème
Fraiche
\$7

FORAGED BITTER MOUNTAIN GREENS

Ice wine poached pears, Brie de
Meaux, Candied Pecans, Maple
Pear Reduction
\$9

OUR SIGNATURE HEARTS OF ROMAINE CAESAR

Berry Cured Salmon, Parmesan
Twist, Shaved Ricotta Salata,
Crisp Pancetta
\$9

APPETIZERS

**ROCKY MOUNTAIN CHEESE
FONDUE FOR TWO**
French Bread, Vegetable and
Potato Medley
\$24

GOAT CHEESE TARTINE AND CANADIAN ARTIC CHAR

Fresh Artic Char Rilette
Country Style Sour Dough
Béchamel and Goat Cheese
\$10

ESCARGOT AND GARLIC PRAWNS

Garlic Butter, Flakey Puff
Pastry, Veal Essence
\$10

Executive Chef
Todd Buist

Executive Sous Chef
Dustin Setso