

PRIMROSE



Appetizers

Roast Onion & Cheese Tart \$15

A Combination of Canadian Oka, Red Onion, Spring Onion & Shallot in Heavy Cream, Served Warm in a Flaky Tart Shell with Mixed Greens & Fig Chutney

Grilled Pacific Octopus \$19

Braised with Cured Tomato, Red Wine & Finished with Wild Boar Chorizo & Fresh Herb Ricotta, Served with Potato Crisps

Herb Crusted AAA Alberta Bison Carpaccio \$21

Arugula, Sliced Red Onion, Pickled Radicchio, Fried Capers, Served with Dijon, Port Mousse & Truffle Oil

Braised Duck & Potato Gnocchi \$21

Asparagus Tips, Cave Aged Alberta Sylvan Star Gouda Cheese & Cèpe Mushrooms

B.C. Spot Prawns, King Oyster Mushroom & Spring Pea Risotto \$21

Seared B.C. Spot Prawns with Fresh Basil, Julienne Oyster Mushroom, Cured Tomato, Served on a Mascarpone & Spring Pea Risotto

Soup

Alberta Prairie Gazpacho \$11

Mixture of Tomato, Cucumber, Bell Peppers, Beets, Celery Root & Grilled Asparagus Salad

Rocky Mountain Stracciatella \$12

Rich Beef Broth, B.C. Hazelnuts, Wild Mushrooms, Braised Beef Ravioli, Sage & Organic Egg

Salads

Mixed Greens \$13

Watercress & Arugula Garnished with Apple, Currants, Grilled Golden Beets, Canadian Goat Cheese & Hazelnuts, Served with a Roast Garlic & Shallot Vinaigrette

Cured Scallop & Tomato Salad \$16

West Coast Scallop & Heirloom Tomato, Fresh Basil & White Balsamic Vinegar

Fondue

Sungold Alberta Lamb Fondue

Fire Roasted Rack of Lamb, New Potato, Asparagus, Pearl Onion, Cauliflower, Red Wine Pepper Infused Lamb Jus, Truffle, Rosemary & Sylvan Star Gouda Cheese Fondue
Vegetarian Option Available

For One \$46 For Two \$80

Please inform your server if you have any food allergies or dietary restrictions



- Vegetarian



- Nut Free



- Gluten Free



- Lactose Free

18% Gratuity will be added to tables of 8 or more/ Prices are subject to G.S.T./Gratuities are not included

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Mains



Grilled Vegetable & Potato Stuffed Peppers \$26
Summer Squash, Forest Mushroom, Roast Shallot Stuffed Mini Peppers, Served in a Smoked Tomato Coulis with Fresh Herbs, Mountain Meadow Sheep Feta, Charred Broccoli



Risotto Primavera \$26
Summer Squash, Grilled Asparagus & Wild Mushrooms, Served on a Bed of Wilted Rainbow Chard with Smoked Olives & Goat Cheese



Stuffed Organic Maple Hill Chicken \$34
B.C. Apple & Speck Stuffed Supreme of Chicken, Fire Roasted Asparagus, Squash Spätzle, Crisp Shallots & Sherry Jus



Saskatoon Berry & Mead Braised Pheasant \$38
Wilted Greens, Double Smoked Bacon, Lentils & Seasonal Vegetable Sage Crème Fraîche



Roast Paradise Valley Rack of Pork \$36
Alberta Paradise Valley Pork Rack & Belly, Lapin Cherry Caramel Root Vegetable Ragoût & Fingerling Potato



Juniper Berry & Peppercorn Crusted Loin of Venison \$48
Gold Beets & Seasonal Squash, Shoestring Potato, Hazelnut & Caramelized Onion & Blackberry Jus

Steaks



AAA Alberta 8oz Filet Mignon \$46
Chicory Béarnaise & Red Wine Jus, Served on a Bed of Smoked Wild Mushrooms, Southern Alberta Fingerling Potato & Seasonal Vegetables



35 day Dry Aged Ribeye \$52
10oz AAA Alberta Ribeye Steak, B.C. Merlot Red Wine Jus, Caramelized Parsnip, Seasonal Vegetable & Roast Garlic Mash



Bison Tenderloin \$52
6oz Alberta Bison Tenderloin, Wild Forest Mushroom & Port Jus, Seasonal Vegetable, Roast Purple Yam

Pasta



West Coast Carbonara \$32
Mussels, Clams, Cured Rainbow Trout, Pancetta, & Spring Onion in a Rich White Wine Cream, Served on Bucatini Pasta with Fresh Egg Yolk & Shaved Padano



Braised Bison Tagliatelle \$30
Braised Shoulder of Alberta Bison, Heirloom Tomato, Chanterelle Mushroom, Roasted Cipollini Onion & Black Kale, Served with Veal Jus & House Made Blue Cheese

Seafood



Seared Filet of Vancouver Island Ling Cod \$34
Braised Fennel, Heirloom Carrot, Dappardelle Deach Beurre Blanc



Dan Seared Loin of Halibut \$34
Spring Dea Durée, Morel Mushrooms, Charred Southern Alberta Bell Peppers, Barley & Cured Ham Risotto Arancini, Veal Jus

Our mandate is to source products from B.C. & Alberta whenever possible to ensure sustainability & freshness. This commitment to supporting local farmers can be seen with the following symbol:



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