





PRIMROSE



Appetizers

 **Roast Onion & Cheese Strudel \$15**
Blended Canadian Oka, Vidalia Onion, Leek, Shallot & Fresh Thyme Leaves in Heavy Cream,
Served in a Flaky-Crust Strudel with Winter Greens & Fig Marmalade



  **Prosciutto Wrapped Scallops \$21**
Blood Orange Canadian Scallops, Wrapped in Prosciutto, Served with Mascarpone
Cauliflower Purée & Fermented Pineapple Walnut Crumble


  **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


 **Jumbo Shrimp, King Oyster Mushroom & Spring Pea Risotto \$21**
Seared Jumbo Shrimp with Basil, Julienne Oyster Mushroom & Cured Tomato, Served on a
Mascarpone & Spring Pea Risotto

Soup

  **Smoked Roma Tomato &
Rosemary Bisque \$11**
Served with Boursin Crostini, Chive Crème
Fraiche & Herb Roasted Garlic Oil



  **Rocky Mountain Stracciatella \$12**
Rich Beef Broth, B.C. Hazelnuts, Wild Mushrooms,
Braised Beef Ravioli, Sage & Organic Egg

Salads

 **Winter Greens Salad \$15**
Watercress, Kale, Rocket Greens, Caramelized Apple,
Strawberry, Pickled Tri-Colour Carrot, Canadian Goat
Cheese & Toasted Pecans, Served with a
Roasted Garlic Vinaigrette

  **Caprese Salad \$16**
Heirloom Tomato, Sliced Mozzarella & Fresh Basil,
Finished with Olive Oil & Balsamic Reduction

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  - 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 Spatzle, Crisp Shallots & Sherry Jus



Roast Paradise Valley Rack of Pork \$36

Alberta Paradise Valley Pork Rack & Belly, Lapin Cherry Caramel Root Vegetable Ragoût & Fingerling Potato

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



Juniper Berry & Peppercorn Crusted Loin of Venison \$48

Gold Beets & Seasonal Squash, Shoestring Potato, Hazelnut & Caramelized Onion & Blackberry Jus

Dasta



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 Dadano



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, Celeriac Purple Yam Mash & Peach Beurre Blanc



Salmon Confit \$32

Canadian Salmon Filet Confit in Grapeseed Oil, Served with Saffron Cream, Cured Tomato Relish, Wilted Spinach, Asparagus & Black Thai Rice (Served Medium-Rare Unless Otherwise Specified)

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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