





# 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

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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