

**LODGE MADE ARTISANAL BREADS**

*Maple-pecan butter, eggplant caponata dip*



**STUZZICHINO**

**SABLES AU PARMESAN**

*Arugula mustard cream, oven dried grape tomatoes*

**ZUPPA**



**CREAMY ITALIAN MUSHROOM SOUP**

*Chili oil, black garlic, charred shallots*



**ANTIPASTI**

**PROSCIUTTO SALAD**

*Goat cheese, toasted pine nuts, cherry tomatoes, melon, local greens*

OR

**4 CHEESE ARANCINI**

*Tomato marmalade, pea puree, red pepper coulis*

**INTERMEZZO**



**BLOOD ORANGE-TRIPLE SEC GRANITE**



**SECONDI**

**DUO OF AAA ALBERTA BEEF**

*4oz tenderloin & braised short ribs, potato gratin, seasonal vegetables, marsala jus*

OR

**FREE RANGE TURKEY ROULADE**

*Celeriac mash potato, Italian sausage stuffing, cranberry relish, sage gravy*

OR

**HERB CRUSTED BLACK COD**

*Sweet potato fondant, champagne beurre blanc, chive oil*

OR

**ORGANIC BEET GNOCCHI**

*Leek fondue, buttered pea pistachio, crispy sage*

**DOLCE**



**DARK & WHITE CHOCOLATE TORTE**

*Berry sheen, passion fruit coulis, chocolate sand, honeycomb tuile*