

the bison restaurant + lounge

55 per person

to start

house mixed greens

black mission figs, maple walnuts, saskatoon berry vinaigrette

or

featured seasonal soup

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pan roasted chicken supreme

honey carrot purée, house cured chorizo stewed navy beans,
toasted almond + apple salad, fennel jus

or

grilled beef tenderloin, alberta 'aaa'

mashed potatoes, braised winter greens, caramelized onion jus

or

roasted butternut squash pappardelle

oven dried tomatoes, capers, wilted greens, red pepper sauce, sylvan star smoked gouda

to finish

lavender s'more

flourless chocolate cake, housemade lavender marshmallow,
infused alberta honey, graham tuille

or

classic cheesecake

butter crumb crust, black pepper + mountain huckleberry sauce

cheese or charcuterie

add to the above menu for an extra \$4.50/person
an assortment of cheeses, served with lesley stowe raincoast crisps,
house preserves, roasted almonds, dried fruit

or

house cured, smoked + dried regional meats served with house mustard,
preserves, pickled vegetables