

the bison restaurant + lounge

55 per person

to start

house mixed greens

black mission figs, maple walnuts, saskatoon berry vinaigrette

or

featured seasonal soup

m a i n s

pan roasted chicken supreme

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

or

grilled beef tenderloin, alberta 'aaa'

mashed potatoes, confit root vegetables, caramelized onion jus

or

roasted butternut squash pappardelle

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

to finish

smore

vanilla marshmallow, flourless chocolate cake, graham tuile, strawberry compote

or

cheesecake

caramelized banana, dulce de leche, chantilly crème

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