

# the bison restaurant + lounge

59 per person

## to start

### house mixed greens

black mission figs, maple walnuts, saskatoon berry vinaigrette

or

### crisp house cured pancetta + butter leaf salad

fried shallots, fennel, tarragon vinaigrette

or

### featured seasonal soup

## mains

### 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

or

### duo of pacific salmon + scallop

toasted mustard seed gnocchi, wilted swiss chard, celeriac purée

## to finish

### chocolate tart

crisp toffee, fleur de sel, chambord jelly

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