

the bison restaurant + lounge

68 per person

to start

house mixed greens

black mission figs, maple walnuts, saskatoon berry vinaigrette

or

shrimp + crab mini tacos

thai curry dressing, tobiko, sesame seeds

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

wildflower honey pannacotta

cognac jelly, apricot sorbet, lavender shortbread

or

cherry frangipane

almond praline, whipped mascarpone

or

smore

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

to share

cheese tray

an assortment of cheeses, served with lesley stowe raincoat crisps,
house preserves, roasted almonds, dried fruit

or

rocky mountain charcuterie board

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