



# R&H DINNER




## STARTERS

WILD MUSHROOM SOUP  	16
sourdough, truffle oil	
PEAR & ENDIVE  	20
whipped lemon curd, walnut honey dressing	
ALBERTAN BEEF TARTARE	22
pickled beetroot, crispy shallots, mustard emulsion, greenhouse leaves	
HAIDA GWAI ALBACORE TUNA	25
cured over Himalayan pink salt, nori emulsion, pickled seaweed	
PAN SEARED SCALLOP  	26
smoked bonito cream, cauliflower purée, green apple, nasturtiums	

## MAINS

WOOD ROASTED SQUASH	28
butter bean purée, pumpkin seed & sage pesto, nutritional yeast	
PAN ROASTED ATLANTIC SALMON 	36
young cucumber, potato & dill cream	
1/2 GRILLED CORNISH HEN	38
pickled radishes & turnips, garlic emulsion, tarragon	
ALBERTA BEEF BURGER  	25
5oz AAA ground Albertan beef, smoked bacon jam, applewood smoked cheddar, fries	
32 DAY DRY AGED AAA ALBERTAN RIBEYE	59
14oz, charred lettuce, coal jus, bone marrow	

## DESSERT

APPLE & SASKATOON CRUMBLE  	14
cinnamon stewed fruit, skyr ice cream	
CHOCOLATE TORTE 	16
flourless, 65% dark Lindt chocolate, orange compote	

## WOOD OVEN PIZZA

*pizza based on our 24 hour ferment from our mountain sourdough starter*

WILD MUSHROOM  	28
garlic sautéed funghi, truffle cream, 12 month aged manchego	
HEIRLOOM TOMATO  	24
buffalo curd, micro basil	
SPICY ALBERTAN SAUSAGE  	28
fermented chili, wild honey, pickled fennel	
COLD SMOKED SALMON  	34
capers, lemon, mustard dill cream	

## SIDES / SHARES

WOOD ROASTED CARROTS	14
cumin, wild honey	
TRUFFLE FRIES 	16
12 month aged Manchego cheese, chives, truffle emulsion	
WARM OLIVES	14
confit orange, roasted red pepper	
BREAD & BUTTER  	12
fennel sourdough, lemon flatbread, whipped salted butter	
GREEN LEAF SALAD	12
hot house mixed leaves, cucumber, apple, tarragon dressing	
CLASSIC CAESAR 	14
romaine lettuce, bacon, garlic croutons, caesar dressing	

 = Contains Dairy       = Contains Shellfish  
 = Contains Gluten       = Contains Nuts  
 = Vegan

*Automatic 20% gratuity for parties of 6 or more*