

R&H LUNCH

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 GWAII 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

POWER BOWL 	22
avocado, roasted squash, hummus, fermented spicy cabbage, greens	
ADD PROTEIN	10
Ahi tuna or herb marinated chicken	
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	

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	

DESSERT

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

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

Automatic 20% gratuity for parties of 6 or more