

# ALBERTA HOTEL

BAR + KITCHEN



## APPETIZERS

### WARM MUSHROOM & LOBSTER SALAD

Crimini Mushroom, Poached Farm Egg, Pea Shoots, Shaved Italian Truffle

\$18

### BEET & CHEVRE SALAD

Local Beets, Fried Chevre, Radish, Pears & Dill Vinaigrette

\$15

### SPICY STURGEON TORO

Fried Oxtail croquettes, Microgreens & Fingerling Crisps

\$14

### BONE MARROW AGNOLOTTI

Wild Mushrooms, Celery Root Puree, Brown Butter & Pecorino

\$16

### BEEF CARPACCIO

Cold Pressed Canola Oil, Pecorino, Pea Tendrils & Crostini

\$17

### STEAMED MANILLA CLAMS

Heirloom Tomatoes, Garlic, Lemon & Crostini

\$16

## MAINS

### WEST COAST LING COD

Scallops, Clams, Zucchini, Fennel, Heirloom Tomato, Potatoes, Gin & Tomato Broth

(HOOK & LINE CAUGHT BY THE C.F.V TARTU)

\$24

### PEMBINA PORK CHEEKS

Tomato Jam, Buttermilk Polenta, Wild Mushrooms, Arugula & Local Pecorino

\$24

### ALBERTA BEEF DUO

6OZ Beef Tenderloin, Short Rib Raviolo, Braised Endive & Local Pecorino

\$38

### HOUSEMADE RIGATONI

Heirloom Tomatoes, Wild Mushrooms, Arugula, Pecorino & Pangrattato

\$21

### DUCK BREAST

Roasted Pears, Carrot Puree & Brussels Sprouts

\$28

18% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE.