

YYC Food and Drink Experience - Lunch Menu

Available weekdays until 2pm (closed Good Friday)

Appetizer

Choice of:

Broccoli cheddar soup, cheddar crouton

-or-

Caesar salad - house anchovy dressing, garlic crouton,
Parmigiano Reggiano

Main

Choice of:

Roast Winters free range turkey, pan gravy,
house baked cranberry sourdough, roast seasonal vegetable,
mashed potato

-or-

Black tiger prawns, house made sausage, linguine,
creamy lobster sauce

Dessert

Strawberry vanilla panna cotta

Three courses \$25

GST and gratuity not included

YYC Food and Drink Experience - Dinner Menu

Available from 7pm March 18, 24 and 30

From 7:30pm March 28

From 5pm other days

Appetizer

Choice of:

Charcuterie board for one: house made sausage, prosciutto,
roasted cashews, aged cheddar, herbed chevre, red pepper jelly,
olive sourdough

-or-

Tuna tataki - sesame soy reduction, roasted sesame seeds, lemon

Main

Choice of:

Blackened filet of snapper, black tiger prawns, scallops, mussels,
Creole sauce, jasmine rice, seasonal vegetable

-or-

Brome lake duck legs confit, gourmet oyster mushroom
barley risotto, demi glace, seasonal vegetable

Dessert

Strawberry vanilla panna cotta

Three courses \$45

GST and gratuity not included