



THE
VERMILLION
ROOM

3-Course Tasting Menu



Starter

BISTRO SALAD

champagne vinaigrette, torn herbs, cucumber,
radish, tomato, pickled shallot  

Mains

ATLANTIC SALMON

vadouvan, coconut cream, warm bean salad, sundried tomato  



OR

BRAISED ALBERTA BEEF SHORT RIB

whipped potato, mushroom, chasseur sauce 



OR

GNOCCHI

spring vegetables, pistou, cream, grana padano  

Dessert

CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry, vanilla cream  



Gluten-Free



Vegetarian



Plant-Based



Dairy Free



Nuts

