

YYC FOOD & DRINK EXPERIENCE

CHOOSE A STARTER

ALBACORE TUNA

harissa herb crust, confit tuna belly, lemon caper aioli, focaccia

CHICKPEA PANELLE **V**

eggplant and zucchini caponata, pecorino romano, almonds

CHOOSE A MAIN

PIRI PIRI CHICKEN **GF**

warm chickpea salad, sundried tomatoes, tzatziki, pickled onions, seared halloumi, tuscan kale, tahini vinaigrette

ASPARAGUS CREPPELLE **V**

taleggio fonduta, pine nuts, vincotto

CHOOSE YOUR SWEETS

WHITE CHOCOLATE BUDINO **VG**

rhubarb compote, pistachio-oat crumble

TIRAMISU **V**

espresso soaked ladyfingers, mascarpone, cacao nibs



VG vegan

V vegetarian

GF gluten free

LUNCH

3 course lunch \$35 + gst
Available 11am-2pm Tuesday-Sunday
Menu available until Sunday, March 30th

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CHOOSE A STARTER

SHRIMP ESCABECHE ^{GF}

olive oil and vinegar marinated shrimp, sofrito, citrus, bay leaf aioli, potato chips

TOMATO SALAD

green gazpacho, poached egg, confit cherry tomato, za'atar spiced croutons

CHOOSE A MAIN

RIGATONI AL PESTO ^V

sundried tomato pesto, almond, arugula, charred broccoli, vincotto

BRAISED SHORT RIB ^{GF}

warm lentil salad, marinated carrots, moroccan salsa verde

CHOOSE YOUR SWEETS

GREEK YOGURT PANNA COTTA ^{V GF}

blood orange compote, candied grapefruit, yuzu curd

TIRAMISU ^V

espresso soaked ladyfingers, mascarpone, cacao nibs



VG vegan

V vegetarian

GF gluten free

DINNER

3 course dinner \$45 + gst
Available 5pm-9pm Tuesday-Sunday
Menu available until Sunday, March 30th