

MODERN OCEAN

LUNCH

FIRST COURSE

NOVA SCOTIA STYLE WHITE SEAFOOD CHOWDER

OPTIONAL WINE PAIRING
BLASTED CHURCH PINOT GRIS (30Z.)

SECOND COURSE

RAINBOW TROUT - ELBOW SPRINGS, AB
LAPLANCHA, SMOKED POTATO SALAD & BACON,
TEMPURA GREEN BEANS, LEMON VINAIGRETTE

OPTIONAL WINE PAIRING
BLASTED CHURCH VIOGNIER (30Z.)

THIRD COURSE

WARM CHOCOLATE BROWNIE
SALTED CARAMEL ICE CREAM

\$30 PER PERSON PLUS GRATUITY & GST
OPTIONAL WINE PAIRING \$13

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS,
INCLUDING GLUTEN AND LACTOSE INTOLERANCE
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION *

YYC FOOD
& DRINK
EXP
#YYCEXP

