

MODERN STEAK

DINNER

FIRST COURSE

WAGYU MEATBALLS

TOMATO SAUCE, BASIL, SHAVED PARMESAN

OPTIONAL WINE PAIRING

BLACKHILLS ESTATE CELLAR HAND - RED FIELD BLEND (3OZ.)

SECOND COURSE

BRANT LAKE WAGYU - BRANT, AB.

MASHED POTATOES, HONEY GLAZED CARROTS, CHIMICHURRI

OPTIONAL WINE PAIRING

BLASTED CHURCH CABERNET MERLOT (3OZ.)

THIRD COURSE

GINGERBREAD CAKE

CARAMEL SAUCE, CANDIED ORANGE

\$40 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 —

