

## **Tasting Menu**

**Amuse Bouche** 

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Consommé Royale caviar, gold, ginger

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**Duck** kohlrabi, cabbage, apple

Granita

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**Alberta Bison** tubers, mushrooms, sauce foyot

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Riopelle de l'Isle hazelnut, truffle

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Mont Blanc chestnut, clemintine

(Recommended for all parties at the table)

\$160.00

\$245.00 Including Classic Pairing (30z per glass) \$338.00 Including Eden Pairing (30z per glass)

Eden is proud to source products from local and regional farms to ensure sustainability and freshness

Some of our partners include:

Sungold Farms, Innisfail, Alberta Brant Lake Wagyu, Brant, Alberta North Range Farms, Alberta



### **Vegetarian Tasting Menu**

**Amuse Bouche** 

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**Beet Root** 

goat cheese, yogurt, hazelnut

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**Squash Salad** 

cranberry, pinenut, cichorium

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Granita

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Brassica

cauliflower, romanesco, kale

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Riopelle de l'Isle

hazelnut, truffle

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**Custard Tart** 

pear, saffron, oats

(Recommended for all parties at the table)

\$120.00

\$215.00 Including Classic Pairing (3oz per glass)

\$318.00 Including Eden Pairing (3oz per glass)

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2019

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Nive

Award Award

WWW

Chad Greaves Eden Manager Abraham Mannakuzhil Eden Chef de Cuisine



**Course Selections** 

**3 Course** \$110.00

8 Course Grand Dégustation

\$245.00

Including Classic Wine Pairing

\$161.00

\$398.00

Including
Eden Wine Pairing

\$209.00

\$541.00

# **Appetizers**

**Squash Salad** 

cranberry, pinenut, cichorium

**Beet Root** 

goat cheese, yogurt, hazelnut

Scallop

sunchoke, fennel, dill

Tuna

mooli, cucumber, edamame

Seared Foie Gras (\$15 supplement)

shallot, black garlic, cipollini

#### Entrées

**Pheasant** 

cherry, potato, foie gras, wild mushroom

**Monk Fish** 

oyster, mussel, seaweed

**Sungold Lamb** 

red pepper, eggplant, pearl onion, romanesco

Alberta Pork

salsify, apple, bitter greens

**AAA Beef Tenderloin** 

yam, horseradish, mushroom, mimolette

### **Desserts**

**Hazelnut Entremets** 

hazelnut, blackberry, chocolate, caramel

Cheesecake

mandarin, butternut squash, nougatine, thyme

**Custard Tart** 

pear, saffron, oats

Lemon Parfait

lemon, ginger, bee pollen

**Cheese Selection** 

\$10.00 supplement