



Dinner Menu

\$48 per person

Appetizer

Alberta Beef Carpaccio

Lobster Tempura, Smoked Mayo,
Fennel Gastrique

**Smoked Salmon, Albacore Tuna
& Ham Hock Terrine**

Crème Fraiche, Pickled Vegetables

Twice Baked Comte Soufflé

Apple, Fennel, Walnuts

Soup

Sherry Perfumed Beef Consommé

Braised Short Rib, Shimeji
Mushrooms

Warm Vichyssoise Soup

Charred Leek Purée

Salad

Beet Salad

Goat Cheese Mousse
Hazelnuts, Herb Oil

Lyonnaise Salad

Warm Bacon Fat Vinaigrette
Crispy Croutons, 63° Egg

Main Fare

Butternut Squash Agnolotti

Parmesan Cheese Emulsion
Sautéed Arugula, Crispy Sage

Cajun Crusted Catfish

Cheese Biscuit, Grits, Spinach
Citrus Beurre Blanc

Seared Organic Tofino Salmon

Lobster, Kale & Lentil Ragout
Béarnaise Sauce

Braised Pork Belly &

Grilled Pork Tenderloin

Saskatoon Berry Reduction
Confit Potatoes & Fresh Vegetables

Alberta Beef Striploin

Crispy Sweet Breads, Madeira Jus
Pommes Anna & Fresh Vegetables

Duck Breast & Duck Confit Croquette

"Sauce Meurette", Sweet & Sour Apple
Brown Butter Mash & Fresh Vegetables

Dessert

Select from our array of sweet temptations...

 Follow us @saithospitality

All products sold may contain or have been exposed to tree nuts, peanuts, milk and gluten.

WELCOME TO OUR CLASSROOM

Unlike other restaurants, The Highwood is a live learning environment led by renowned chefs and service instructors committed to training the next generation of culinary leaders and hospitality professionals. Welcome to our classroom — your patronage is essential to applied learning and student success.

At The Highwood, we respect the traditions of our profession, and encourage our students to refine their craft in a safe and experiential surrounding. Adhering at all times to our school's philosophy of *Excellence in Everything We Do*, we provide our students with the knowledge, care and discipline to thrive in our sustainable, service-oriented setting.

As our valued guest, we strive to provide you with a diverse yet harmonious, gastronomic experience presented with passion by our students. Thank you for choosing The Highwood. Together with pride, we contribute to and build upon an exceptional future in our hospitality community.

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| Chef Instructor: | Steve Lepine |
| Patisserie Instructor: | Aron Weber |
| Supporting Instructor: | Michelle Kennedy |
| Service Instructor: | Darwin Ens |
| Bartending Instructor: | Len Steinberg |