



Dinner Menu

\$48

Appetizer

Albacore Tuna Dsuke

Rice Crisp, Avocado Purée,
Teriyaki Gel

Crispy Brie Cheese Fritters

Compressed Apple, Candied Walnuts
Cranberry Gastrique

Warm Ham Hock Rillette

Mustard Foam, Pickled Grapes
Pistachio & Buttered Crumbs

Soup

**Lemon Grass Infused,
Duck Consommé**

Spring Pea, Poached Egg

Roasted Butternut Squash Soup

Crispy Mascarpone Angolotti

Salad

Charred Carrot Salad

Smoked Crème Fraiche
Watercress, Crisp Prosciutto

Heirloom Tomato Salad

Ricotta Panna Cotta
Balsamic Reduction, Olive Oil Powder

Main Fare

**Pecorino Romano Parisienne
Gnocchi**

Mushrooms, Cipollini Onions
Basil Pistou, Arugula
Optional – Seared Scallops

Roasted Lingcod

Prawn, Sausage & Bean Ragout
Brown Butter Hollandaise
Confit Potato

**Smoked Pork Tenderloin
& Braised Pork Belly**

Anise Cherries, "Meurette Sauce"
Potato Straw, Fresh Vegetables

Duck Breast & Duck Leg Dumpling

Soy Ginger Reduction
Yam Fondant, Gai Lan

Alberta Beef Striploin

Madeira Jus, Bone Marrow
Röesti Potato, Cauliflower Purée

Dessert

Select from our array of sweet temptations...

 Follow us @saihospitality

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.

Chef Instructor:	Steve Lepine
Patisserie Instructor:	Victoria German
Supporting Instructor:	Kat Mori
Bartending Instructor:	Ross Robinson
Service Instructor:	Darwin Ens