



Dinner Menu

\$49.5

Appetizer

**Cambozola & Caramelized Onion
in Filo-V**

*Grilled Vegetables w/ Jalapeño
Dressing
Cranberry Chutney*

Escargots de Bourgogne & Mushrooms-G

Traditional Herb, Garlic & Shallot Butter

**Togarashi Spiced Albacore Tuna
G,D**

*Beluga Lentil Purée, Pickled
Vegetables
Sesame Mayo*

Chicken Galantine & Liver Parfait-G

Assorted Condiments & Grilled Crostini

Soup or Salad

Seafood Bouillabaisse-G,D

Garlic Crouton with Rouille Sauce

Roasted Baby Carrots & Sorrel Salad-G,D,V

*Orange Tarragon Dressing
Pistachio, Avocado Cream*

Soup

Cauliflower & Celериac

*Black Truffle Infused Oil
Crispy Kale -G,D*

Baby Greens & Prairie Grain Salad-G

*Duck Confit, Goat cheese, Roasted Apple
Creamy Horseradish & Chive Dressing*

Main Course

Miso Glazed Cod -D

*Tomato Ginger Broth, Soba Noodles
Pickled Shimeji Mushrooms
Seared Baby Bok Choy*

Tournedos Rossini

*Madeira Wine & Black Truffle Sauce
Seared Foie Gras*

Roasted Lamb Loin-G

*Hazelnut Reduction
Potato Gratin, Chestnuts
Market Vegetables*

Chicken & Asparagus Risotto-G,(V&D if modified)

*Poached Egg, Shaved Manchego Cheese
Chicken Skin Wafer*

**Grilled Bison Flank Steak-G,
(D if modified)**

*Saskatoon Berry Cumberland Sauce
Mashed Potatoes & Market
Vegetables*

G = gluten free

D = dairy free

V = vegetarian

(dish can be modified)

Dessert

*Please choose 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.

***PRIOR TO ORDERING DINNER PLEASE ALERT INSTRUCTOR OF ANY ALLERGIES

WELCOME TO OUR CLASSROOM

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:	Andrew Keen
Patisserie Instructor:	Royce Rodrigues
Supporting Instructor:	Kat Mori
Bartending Instructor:	Ross Robinson
Service Instructor:	Madeleine MacDonald

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