



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

Albacore Tuna Carpaccio-D

*Teriyaki Glazed Crab Fritter
Pickled Radishes, Avocado
Fried Capers*

Soup or Salad

Seafood Bouillabaisse-G,D

Garlic Crouton with Rouille Sauce

Roasted Baby Potato & Smoked Gouda Salad

(V & D if modified)

*Watercress, Crispy Maple Pancetta
Caraway & Grainy Mustard Vinaigrette*

Roasted Tomato & Gin Bisque

V (G if modified)

*Crème Fraiche, Basil Infused Oil
Grilled Cheese Crouton*

Baby Greens & Prairie Grain Salad-G

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

Main Course

**BC Salmon, Vermouth & Sorrel
Sauce**

*Yukon Gold Potato Fondant
Braised Carrot, Leek & Celeriac*

Duck Magret 'a l'orange"-G

*Confit Rosemary Fingerling Potatoes
Butternut Squash Puree
Market Vegetables*

Roasted Lamb Loin-G

*Hazelnut Reduction
Potato Gratin, Chestnut Cream
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:	Bruno Lesage
Patisserie Instructor:	Christine Beard
Supporting Instructor:	Kat Mori
Service Instructor:	Ross Robinson
Bar Instructor:	Darwin Ens

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