**Farm-to-Table Restaurant Menu**  
*Celebrating the flavors of Alberta with locally sourced ingredients.*

**Soups**

1. **Roasted Butternut Squash Soup**  
   Alberta-grown squash, caramelized onions, cream, and a hint of sage. Garnished with toasted pumpkin seeds and a drizzle of cold-pressed canola oil.
2. **Bison Barley Soup**  
   Slow-simmered Alberta bison, pearl barley, root vegetables, and fresh thyme in a hearty broth. Served with a slice of sourdough.

**Salads**

1. **Prairie Harvest Salad**  
   Mixed greens, roasted beets, goat cheese from a local creamery, candied pecans, and a honey-dijon vinaigrette made with Alberta honey.
2. **Crispy Kale and Apple Salad**  
   Kale, julienned Alberta apples, sunflower seeds, aged cheddar, and a cider vinaigrette.

**Large Plates**

1. **Grass-Fed Ribeye Steak**  
   Grilled to perfection, served with garlic mashed potatoes, seasonal vegetables, and a rosemary jus.
2. **Maple-Glazed Duck Breast**  
   Seared duck breast with a maple glaze, wild rice pilaf, and roasted root vegetables.
3. **Pan-Seared Rainbow Trout**  
   Sourced from Alberta’s lakes, served with herb-crusted potatoes and a lemon-dill butter sauce.
4. **Herb-Crusted Rack of Lamb**  
   Locally raised lamb with a mint chimichurri, parsnip puree, and sautéed Swiss chard.
5. **Vegan Lentil Shepherd’s Pie**  
   A plant-based twist with local lentils, mashed potatoes, and a medley of roasted vegetables.
6. **Bison Short Rib**  
   Braised Alberta bison short ribs with a red wine reduction, creamy polenta, and charred broccolini.

**Small Plates**

1. **Alberta Charcuterie Board**  
   A selection of local cured meats, cheeses, house-made pickles, and preserves.
2. **Wild Mushroom Tart**  
   Flaky pastry filled with Alberta wild mushrooms, caramelized onions, and Gruyere cheese.
3. **Smoked Trout Crostini**  
   House-smoked trout, dill cream cheese, and pickled red onions on toasted rye.
4. **Duck Confit Poutine**  
   Bis

**Sandwiches/Handhelds**

1. **Bison Burger**  
   Grilled bison patty, aged cheddar, caramelized onions, and house-made aioli on a brioche bun.
2. **Pulled Pork Sandwich**  
   Slow-roasted Alberta pork with BBQ sauce, coleslaw, and pickles on a soft bun.
3. **Grilled Veggie Wrap**  
   Seasonal roasted vegetables, hummus, and arugula in a whole-grain tortilla.
4. **Fried Chicken Sandwich**  
   Buttermilk-marinated chicken, spicy mayo, and tangy slaw on a potato bun.

**Desserts**

1. **Saskatoon Berry Pie**  
   Fresh Saskatoon berries in a flaky crust, served warm with vanilla ice cream.
2. **Alberta Honey Cheesecake**  
   Creamy cheesecake infused with local honey and topped with a honeycomb crumble.
3. **Chocolate Beet Brownie**  
   Rich chocolate brownie with a hint of Alberta beet, served with whipped cream and a berry compote.