

Spa Cuisine Menu



LIGHT FARES

WARM OLIVES chili citrus spiced	5
TRUFFLE FRIES herbs, parmesan aioli	7
CRISPY CALAMARI ^{GFD} pickled ginger, scallion, togarashi cocktail sauce	14
STEAK BITES ^{GFA DFA} basil pesto, parmesan aioli, grilled baguette	19
CHARCUTERIE BOARD valbella cooked & cured meats, chef's selection of cheeses, pickles, summer preserves, crackers	25
SALAD BOWLS	
ADD CHICKEN	6
ADD SALMON	8
ADD STEAK	9
YYC URBAN FARM GREENS cucumber, cherry tomatoes, carrot, feta cheese, herbed croutons, white balsamic vinaigrette	12
MEDITERRANEAN ^{VG} warm falafels, cucumber, sun-dried tomatoes, marinated artichokes, chef's farmer spinach, olives, crispy chic peas, feta, toasted pumpkin seeds, citrus vinaigrette	17
SOBA NOODLE BOWL ^{VG} crispy tofu, pickled carrots, edamame beans, togarashi roasted broccoli, cucumber, green onion, dinosaur kale, sesame dressing	17

PANINIS & BURGERS

CHOICE OF CRINKLE CUT FRIES OR MIXED GREENS SALAD	
ITALIAN PANINI mortadella, genoa, calabrese salami, basil pesto, tomato spread, provolone cheese, country sourdough	17
ROASTED CHICKEN PANINI double cream brie cheese, spinach, basil pesto, caramelized mushroom, parmesan aioli, yum bakery ciabatta	18
CLASSIC BURGER two chuck patties, lettuce, beefsteak tomato, pickles, red onion, russian dressing, yellow mustard, sesame bun	15
ADD CHEDDAR	2
ADD BACON	2
GRILLED VEGGIE BURGER know meat patty, sliced cucumber, mushroom, lettuce, tomato, onion, garlic mayo, basil pesto, sesame bun	16
MUSHROOM BRIE BURGER alberta beef patties, double cream brie, roasted mushrooms, butterleaf lettuce, red onion, garlic mayo, dijon mustard, sesame bun	19

MAINS

MUSHROOM RAVIOLI ^V oyster mushrooms, garlic sautéed kale, truffle white wine sauce, grated parmesan cheese	21
ADD CHICKEN	6
ADD SALMON	8
THAI RED CURRY BOWL charred carrots, garden peas, red pepper, toasted cashew, coconut red curry sauce, fragrant rice	18
ADD CHICKEN	6
ADD SALMON	8
GRILLED 8OZ ALBERTA SIRLOIN roasted garden vegetables, truffle potato gratin, red wine jus	28

DESSERTS

COFFEE & CHOCOLATE CAKE ^{DF or VG} rich chocolate cake, mocha cremeaux, tonka bean ice cream, cocoa nibs	11
STRAWBERRY CHEESECAKE PANNACOTTA toasted strawberry & cracked black pepper compote, chinook farms honey almond crunch	11
CHOCOLATE COVERED STRAWBERRIES	18

SERVED AS SINGLE BOTTLE ONLY

ZONIN PROSECCO BRUT 1821 ◦ 10
200 ml, Italy

CONO SUR, SAUVIGNON BLANC ◦
12 375 ml, Chile

CONO SUR, CABERNET SAUVIGNON ◦
12 375 ml, Chile