STIRLING

THE STIRLING EXPERIENCE PRIX FIXE MENU

In the Highlands, winter was always a reason to gather. The Stirling Experience brings that tradition to the Rockies: a few tables, a warm room, and a menu built from the season. Chef Graham pairs Scottish winter classics with the best of Alberta, served Friday and Saturday evenings only.

All selections are served with Chef's house-made bread & butter

THREE-COURSE MENU **95**
choice of one appetizer, entrée, and dessert

FOUR-COURSE MENU **125**
choice of two appetizers, one entrée, and one dessert

WINE PAIRING

Elevate your evening with our exclusive sommelier wine pairing, thoughtfully curated to enhance every course and highlight the flavours of each dish.

THREE-COURSE WINE PAIRING **45**

FOUR-COURSE WINE PAIRING **60**

Alberta Beef

We proudly serve 100% Canadian Certified Angus Beef® from Alberta, delivering exceptional quality, flavour and consistency.

APPETIZERS

SEARED FOIE GRAS
crispy toasted brioche, compressed pear, kumquat marmalade, pickled walnut **28**

SCALLOPS Ⓖ
pan-fried scallops, caramelized turnip purée, apple, hazelnut-truffle vinaigrette **28**

ROMESCO TARTLET Ⓥ
Marcona almonds, parsley, miso aubergine, sesame pangritata **22**

VENISON TARTARE Ⓝ
pasta fritta, truffle mayonnaise, parmesan, torched grapes, arugula **26**

ENTRÉES

CURED DUCK BREAST Ⓖ Ⓝ
beetroot spaghetti, beetroot gel, radicchio, crispy greens, mustard seed jus **60**

COD FILLET Ⓖ Ⓝ
saffron sweet potato, mussels, beurre rouge, green oil, parsnip crisps **55**

BEEF TENDERLOIN Ⓖ Ⓝ
7 oz Certified Angus Beef® tenderloin, black garlic emulsion, salted onions, shaved truffle, celeriac and potato rösti **75**

MUSHROOM & POTATO PITHIVIER Ⓥ
wilted kale, thyme and sherry jus, spiced cashews **45**

DESSERTS

DEATH BY CHOCOLATE Ⓝ
chocolate fudge cake, dark chocolate ganache, chocolate sauce, pearl crunch, Oreo crumble **16**

STICKY TOFFEE PUDDING Ⓥ
candied walnuts, maple whisky ice cream **16**

BISCOFF CRÈME BRÛLÉE Ⓥ Ⓝ
Biscoff crumble, espresso, Baileys **16**

WINTER APPLE Ⓥ Ⓝ
crème anglaise, puff pastry, maple crumble **16**

Ⓥ vegetarian Ⓖ gluten free Ⓓ dairy free Ⓝ nut free