

Eden

Tasting Menu

Amuse Bouche



Lobster & Caviar

egg, crème fraîche, parsley



Asparagus & Mushroom

hibiscus, pasta, mousseline



Granita



Duck

orange, turnip, radish



Riopelle de l'Isle

honey, hazelnut, dates



Ruby Chocolate

pomegranate, raspberry, pink peppercorn

[Recommended for all parties at the table]

\$160.00

\$245.00 Including Classic Pairing (3oz per glass)

\$338.00 Including Eden Pairing (3oz per glass)

Eden is proud to source products from local and regional farms to ensure sustainability and freshness

Some of our partners include:

Sungold Farms, Innisfail, Alberta
Brant Lake Wagyu, Brant, Alberta
North Range Farms, Alberta

Eden

Vegetarian Tasting Menu

Amuse Bouche



Sprouted Beans & Nuts

avocado, young shoots, grains



Asparagus & Mushrooms

hibiscus, pasta, mousseline



Granita



Uzhunnu Parippu

tomato, swiss chard, mustard



Riopelle

honey, hazelnut, dates



Cotton Cheesecake

rhubarb, rose, buckwheat

[Recommended for all parties at the table]

\$120.00

\$215.00 Including Classic Pairing (3oz per glass)

\$318.00 Including Eden Pairing (3oz per glass)



Chad Greaves
Eden Manager

Abraham Mannakuzhil
Eden Chef de Cuisine

Eden

<u>Course Selections</u>	<u>Including Classic Wine Pairing</u>	<u>Including Eden Wine Pairing</u>
3 Course \$110.00	\$161.00	\$209.00
8 Course Grand Dégustation \$245.00	\$398.00	\$541.00

Appetizers

Sprouted Beans & Nuts

avocado, young shoots, grains

Asparagus & Mushrooms

hibiscus, pasta, mousseline

Scallop

king oyster, sweet bread, pancetta

Tuna

mooli, cucumber, edamame

Seared Foie Gras (\$15 supplement)

pistachios, pear, late harvest merlot

Entrées

Pheasant

cherry, potato, foie gras, wild mushroom

Sablefish

celeriac, chia seeds, citrus

Sungold Lamb

cocoa, beluga lentils, romanesco

Alberta Pork

sunchoke, mushrooms, mustard

Prairie Rancher Grass Fed Beef

flavours of bourguignon, aged beef, pepper crust

Desserts

Hazelnut Entremets

hazelnut, blackberry, chocolate, caramel

Cotton Cheesecake

rhubarb, rose, buckwheat

Coffee Cremme Brulee

banana, passion fruit, choux paste

Honey Parfait

lemon, ginger, bee pollen

Cheese Selection

\$10.00 supplement