

Eden

Tasting Menu

Amuse Bouche



Fois Gras & Pheasant Terrine

late harvest merlot, hibiscus, brioche



Lobster

fennel, saffron, cardamom



Granita



Bison

yam, carrot, foyot



Riopelle de l'Isle

hazelnut, mushroom



Peach Melba

vanilla, raspberry

(Recommended for all parties at the table)

\$150.00

\$235.00 Including Classic Pairing (3oz per glass)

\$325.00 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