



# STELLAR

★★★★★

## SET DINNER MENU

TWO-COURSE SET DINNER AT \$36 | THREE-COURSE SET DINNER AT \$42

### *APPETIZER*

POPLAR BLUFF BEET SALAD  
herb roasted & pickled beets, kohlrabi, aquaponic kale,  
pistachio, fresh cheese, walnut vinaigrette

### *ENTRÉE*

ROASTED CHICKEN SUPREME  
cheese curd mashed potatoes, salsa verde,  
roasted brassicas, thyme jus

or

4 OZ FILET MIGNON  
alberta beef, bone marrow butter, cheese curd mashed  
potatoes, roasted brassicas, red wine demi glace

### *DESSERT RECIPES BY BEST-SELLING AUTHOR & FOOD EDITOR JULIE VAN ROSENDAAL*

#### DESSERT TO-GO

TRADITIONAL MINCED MEAT MINI PIES  
eau claire apple brandy soaked fruit,  
candied citrus peel, cinnamon

or

STEAMED CARROT PUDDING  
dried cranberry, brandy, allspice, almonds, rye whisky sauce

### *SELECTION OF HOUSE WINES*

UNDURRAGA, CABERNET SAUVIGNON  
UNDURRAGA, CHARDONNAY  
BIUTIFUL, CAVA BRUT

*ADD \$10 TO UPGRADE TO PREMIUM WINE, BUBBLES  
OR JULIE VAN ROSENDAAL'S COCKTAIL OF CHOICE*

SANDHILL, CABERNET MERLOT  
TINHORN CREEK, PINOT GRIS  
TAITTINGER CHAMPAGNE  
EAU CLAIRE APPLE BRANDY OLD FASHIONED

THOMSONS

*theatre:*  
**CALGARY**  
Stafford Arima, Artistic Director

Prices are exclusive of gratuity and tax. Please notify your server if you have allergies or dietary restrictions.  
Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

