



Shareable

Grilled jumbo shrimp / confit heirloom carrots / saffron lemon butter | **25 (3 pieces)**

Caramel covered brie / rosemary crostini | **23 (Prepared in kitchen)**

Tandoori salmon/ mint chutney | **23 (4 pieces)**

CAB Beef striploin adobo skewers | **26 (4 pieces)**

Crispy Korean bbq chicken wings /JW signature sauce | **25 (9 pieces)**

Oyster mushroom tempura / ponzu glaze | **22 (8-10 pieces)**

Marble pound cake / Jack Daniel's maple syrup sauce | **17**

Dip your own Callebaut chocolate dipped jumbo strawberries / ice wine | **16**

Cheese Platter (pecorino, asiago, creamy gorgonzola / crackers / berries / dried fruit | **32**

Cured Meat (bresaola, prosciutto, fennel salami, spianata piccante, romanesco)
gherkins / crostini / homemade jam | **35**

Warm olives / herb marinated selection of olives served warm | **10**



Yellowstone Hemlock Family Style Dining

Winter greens / grape tomatoes / heirloom carrots / roasted beets /
candied walnuts / apple cider vinaigrette | **12**

Cauldron-cooked on Charcoal Fire

Bison Tenderloin 8 oz. | **69**

Venison tenderloin | **76**

Yellowstone Steak Diane | **87**

Marinated in Yellowstone bourbon and Yellowstone bourbon Diane sauce

Grilled jumbo shrimps / garlic cilantro lime | **63 (3 pieces, U8 size)**

Select Sides

Fingerling potatoes / leeks / truffles | **15**

Creamed greens / goat cheese | **15**

Grilled asparagus / balsamic drizzle | **12**

Grilled King mushrooms / rosemary oil | **13**

Yellowstone Brussels sprouts / crispy pancetta / flambé with Yellowstone bourbon | **13**

Desserts

Spiced chocolate lava cake | **18**

Taittinger Stone Pine



Family Style Dining

Italian bean soup / bruschetta (heated over flame) | **15**

Lamb rack scottadito / garlic / rosemary / Taittinger lemon butter sauce (cooked over flame) | **69**

Gnocchi Amatriciana / double-smoked bacon / confit onion / confit garlic / rapini (in the kitchen) | **39**

Planked Arctic Char / Italian salsa Verde / (cooked on the grill) | **58**

Loaded sweet potatoes / bacon / sour cream / spring onion / (in the kitchen) | **17**

Broccolini, herb butter | **17**

Desserts

Taittinger chocolate fondue (Callebaut chocolate) | **26**

Fresh berries, assorted ice cream, marshmallow, vanilla chocolate marble cake

Black Spruce

Raclette Dining | **99**



Cheese fondue / from the canton of Valais in Switzerland

The melted cheese is shared with boiled potatoes / gherkins / pickled onions

Raclette cheese / cured meats / cornichons / fingerling potatoes

king mushrooms / vine-on cherry tomatoes / French baguette / chili scallion flatbread

Food items are arranged on a platter for the table

Dessert

Bonfire sticky toffee pudding | 18

Black Spruce

Fondue Dining | 99



Fondue Bourguignonne / cooked at the table by diners

Items are prepared in bite-size pieces, to be skewered on fondue forks and cooked in a metal fondue dish filled with hot oil.

Diners then dip cooked items in an assortment of sauces.

Selection of bread / unsalted butter

Family style salad / grape tomatoes / heirloom carrots / shaved fennel / apple cider vinaigrette

Platter of items to cook on fondue forks:

brown mushrooms / beef tenderloin / chicken breast / lamb / potatoes / broccoli

Dips: chimichurri / cream horseradish

Desserts

Almond ricotta cake / scoop of vanilla ice-cream / salted caramel sauce | 18