



LIVE FIRE X SEAFOOD X BAR

NEW YEAR'S EVE FEAST

7:30pm | \$95

CARNIVORE

CRISPY PORK BELLY

APPLE SLAW

DOUBLE CHICKEN CONSOMME

CHICKEN CONFIT DUMPLING

PARMESAN RAVIOLI

ARUGULA, PROSCIUTTO CRISP

CAST IRON SEARED AAA ALBERTA

BEEF TENDERLOIN

POMME PUREE, BLUE CHEESE BUTTER,
RED WINE DEMI-GLACE

BLACK FOREST MOLTEN

SMOKED CHOCOLATE CAKE

VANILLA ICE CREAM

PESCETARIAN

PAN SEARED SCALLOP

POMME PUREE, BROWN BUTTER, GAUFRETTE

SIDE STRIPE SHRIMP BISQUE

CREME FRAICHE, LEMON TUILE

MISO GLAZED SABLEFISH

GARLIC GINGER BABY BOK CHOY, DASHI,
RICE CRISP

SEARED RARE ALBACORE TUNA

CARROT GINGER PUREE, PICKLED
VEGETABLES, TEMPURA CRISPS

ANGEL FOOD CAKE

TOASTED ALMOND, TOFFEE SAUCE,
VANILLA WHIPPED MASCARPONE

HERBIVORE

GOAT CHEESE CROQUETTE

TOMATO JAM

CAULIFLOWER AND CELERIAC VELOUTE

TRUFFLE OIL, POTATO CRISPS

PURPLE AND GOLD BEET TARTAR

ARUGULA, PUMPKIN SEED,
BALSAMIC

SAVOY CABBAGE ROLLS

ROASTED MUSHROOM RISOTTO,
BLACK FUTSU SQUASH PUREE

OLIVE OIL AND CORNMEAL CAKE

BLOOD ORANGE
COCONUT WHIP

Roar will proudly contribute 1% of every total guest bill to the Tribal Parks Allies Program.



NEW YEAR'S EVE FEAST

5pm | \$75

CARNIVORE

DOUBLE CHICKEN CONSOMME
CHICKEN CONFIT DUMPLING

**CAST IRON SEARED AAA ALBERTA
BEEF TENDERLOIN**
POMME PUREE, BLUE CHEESE BUTTER,
RED WINE DEMI-GLACE

**BLACK FOREST MOLTEN
SMOKED CHOCOLATE CAKE**
VANILLA ICE CREAM

PESCETARIAN

SIDE STRIPE SHRIMP BISQUE
CREME FRAICHE, LEMON TUILE

SEARED RARE ALBACORE TUNA
CARROT GINGER PUREE, PICKLED
VEGETABLES, TEMPURA CRISPS

ANGEL FOOD CAKE
TOASTED ALMOND, TOFFEE SAUCE,
VANILLA WHIPPED MASCARPONE

HERBIVORE

CAULIFLOWER AND CELERIAC VELOUTE
TRUFFLE OIL, POTATO CRISPS

SAVOY CABBAGE ROLLS
ROASTED MUSHROOM RISOTTO,
BLACK FUTSU SQUASH PUREE

OLIVE OIL AND CORNMEAL CAKE
BLOOD ORANGE
COCONUT WHIP

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