

STONE PEAK

R E S T A U R A N T



**ALBERTA
ON
THE PLATE**

August 8-17, 2025

House Made Pita & Baba Ghanoush

| local red currents | eggplant relish | chili oil |

Sommelier Pairing | Riunite Lambrusco | 3oz 10 |

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**Alberta Flat Iron Steak**

| Stirling Silver Alberta Beef | potato terrine | Lakeside Farmstead |  
| saskatoon berry gastrique | spruce tip jus | watercress emulsion |

**Recommended pairing:**

**Folding Mountain** | Mount Solomon Session Hazy | 11

**Bridgeland Distillery** | ember & oak |  
| taber corn berbon | crown royal | sweet & dry vermouth |  
| bitters | smoked maple syrup | 20

**Sommelier Pairing** | Le Vieux Pin 2022 "Cuvée Violette" Syrah | 5oz 25 | 3oz 18 |

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Summer Squash White Chocolate Bavaois

| haskap berry & lemon balm | beurre noisette genoise | spiced nut |

Sommelier Pairing | Yalumba FSW Botrytis Viognier | 2oz 10 |

85 per person

Featured Producers:

Centennial Foods: Stirling Silver Alberta Beef

Overlander Mountain Lodge: Foraged Items

Lakeside Farmstead: Cheese

Bokey Blooms Farms: Haskap Berry

Folding Mountain Brewery: Beer Paring

Bridgeland Distillery: Distillery

Cliff Hohl

Executive Chef

Dean Hossack CCC

Food & Beverage Manger

