

appetizers

seasonally inspired soup
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prepared with fresh ingredients - 8

field tomato salad
field tomato salad
goats milk feta, pickled red onions
tuscan olives, basil - 12

organic greens
organic greens
toasted pine nuts, onions, parmesan reggiano
cheese, grape tomatoes
sherwood white balsamic vinaigrette - 9

roasted red & golden beet salad
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poached asparagus, reggiano cheese, raisins
micro sprouts, vidal vinaigrette - 11

house smoked salmon
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caper berries, butter poached yukons
horseradish crème fraiche
pickled onions, quebec caviar - 11

yellow fin tuna tartar
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toasted sesame, soya, wasabi mayo
confit potato chips - 15

duck confit ravioli
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quebec duck legs, thyme, shallots
handmade pasta, king oyster mushrooms
blood oranges, port reduction - 15

hydro watercress
hydro watercress
cucumbers, dill, red onions
tiger blue cheese, toasted walnuts - 12

foothills beef carpaccio
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wild and tame mushrooms, truffle oil
parmesan cheese, oregano, lemon - 14

delta sherwood inn, chef de cuisine : matthew toni

our kitchen is your kitchen

should you wish an item not on our menu, please inform your server and chef matthew toni
and his culinary team will do their best to accommodate your special request.
