

SERVED DINNER SELECTIONS

*All Entrees Include: Fresh Scones with Butter, Choice of Soup **or** Salad, Chef's Choice of Starch and Fresh Vegetables to Complement your Entrée Selection, Choice of Dessert, and Freshly Brewed Coffee and a Selection of Teas*

*Add \$4.00 per person for Soup **and** Salad*

SOUP

Roasted Butternut Squash garnished with Sautéed Apples and Maple Crème Fraiche
Yukon Gold Potato and Leek Soup with Shiitake Mushrooms
Cream of Cauliflower finished with Truffles and Paprika Oil
Brandy Spiked West Coast Seafood Chowder
Cream of Forest Mushrooms
Sweet Potato Bisque garnished with Grilled Asparagus and Roasted Corn
Jerusalem Artichoke and Hazelnut Soup, Chive Crème Fraiche

SALAD

Young Spinach Leaves, Goat Feta, Bermuda Onions and
Crispy Pancetta, Raspberry Vinaigrette
Traditional Caesar Salad
Array of Romaine, Radicchio and Belgian Endive and Sliced Strawberries,
Strawberry – Ginger Vinaigrette
Crispy Butter Leaf Mimosa, Cherry Tomatoes and Egg, Classic Vinaigrette
Organic Baby Greens, Asiago Crisp, Cherry Tomatoes, Julienne Cucumbers and
Balsamic Vinaigrette

DESSERT

Key Lime Cheesecake garnished with Lime Chip, Chocolate and Whipped Cream
Home Made Lemon Tart with Fresh Fruit and Whipped Cream
Chocolate Stout Cake topped with White Chocolate Mousse and Raspberry Coulis
Homemade Chocolate pate with Fruit Compote and Mint

Dessert Trios:

Chocolate Mousse in a Chocolate Cup, Chocolate Truffle and Chocolate Éclair

Or

Petit Four, Mini Cheese Cake and a Mini Lemon Curd Tart

Please select one menu only for your group.

18% Gratuity will be added to the price.

April 2011

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ENTREE SELECTIONS

BEEF & VEAL

AAA Alberta Beef Tenderloin painted with Honey and Dijon
Crown Royal Green Peppercorn Sauce \$36.50

AAA Alberta Beef Tenderloin Tournedos \$36.50
Wild Mushrooms and Currants, Cabernet Demi Glaze

Roasted Prime Rib of Alberta Beef, Au Jus and Yorkshire Pudding \$35.00

English Style Roasted AAA Alberta Beef Striploin \$34.00
With Duxelle Sauce

POULTRY

Oven Roasted Supreme of Free Range Chicken \$31.00
Smoked Tomato Coulis

Supreme of Free Range Chicken \$32.00
Stuffed with Shrimp and Spinach Mousseline, Fresh Herb Sauce

Poached Chicken Roulade \$31.00
Stuffed with Roasted Red Pepper and Ricotta,
Leek Fondue and Tomato Cream

Blackened Supreme of Chicken with Corn Maque Choux \$31.00

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SERVED DINNER SELECTIONS CONTINUED

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*Add \$4.00 per person for Soup **and** Salad*

SEAFOOD

Seared Pacific Halibut Fillet \$38.00
Cilantro Lime Black Bean Salsa

Pan Seared Fillet of Salmon \$31.00
Sautéed Fennel and Saffron Veloute finished with Champagne

Tea Smoked Salmon \$31.00
Maple Glaze and Wild Rice Risotto

DUOS

Petite Filet of Beef Tenderloin and \$36.00
Brie and Pine Nuts Stuffed Breast of Chicken, Roasted Shallot Jus Lie

Grilled AAA Alberta Beef Tenderloin Filet and Maple Glazed Salmon \$39.00

Petite Filet of Beef Tenderloin and Prawn Medallion \$37.00
Merlot Demi Glaze, Herb Butter Rosette

Grilled AAA Alberta Beef Tenderloin and Pan Seared Sea Scallops \$41.00
With Chardonnay-Chive Sauce

AND SOMETHING ELSE...

Double Smoked Bacon Wrapped Bison Tenderloin \$45.00
Thyme and Saskatoon Berry Jus

Pork Tenderloin \$30.00
Stuffed with Apples and Pecans, Calvados Jus

Rosemary Rack of Lamb \$45.00
Pinot Noir and Balsamic Glaze

Grilled Venison Chop \$44.00
Rosehip Infused Jus, Sautéed Oyster Mushrooms

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