

Plated Dinner

Dinner selection includes a choice of one starter, one entrée, & one dessert.
Dinner rolls and butter, coffee and tea included.

Plated Dinner Selections (10 Persons Minimum)

Soups

Roasted butternut squash with maple cream and toasted pumpkin seeds
Wild mushroom velouté with chive crème fraîche
Vine ripened tomato soup with cheese French baguette wafer
Classic chicken noodle with brunoise vegetables
Roasted carrot with ginger foam

Appetizers

Smoked duck breast with crispy glass noodles, Asian greens, honey miso ginger dressing
BC smoked salmon on pea shoots with avocado cream cheese and chive oil, rye wafer
Canadian sea scallop ceviche, marinated for 3 days in ginger, onion, jalapeno peppers, tomatoes, lemon and cilantro
BC wild mushroom tart with root vegetable crisps
Alberta beef carpaccio with chive aioli, Parmesan, & fresh herbs
Smoked breast of Guinea fowl, apples, arugula, frisee, & pickled red cabbage

Salads

Select Artisan greens salad with carrot frizzles, grape tomatoes, cucumbers, pink grapefruit ginger dressing
Baby spinach salad with pancetta chips, brulèed pears and a caramelized shallot Sherry vinaigrette
Arugula, frisee, and radicchio lettuces, Gorgonzola, candied walnuts and balsamic vinaigrette
Classic Caesar salad, crisp romaine tossed in house made dressing with rustic croutons and aged Parmesan cheese

Desserts

Trio of chocolate mousse with a ginger snap tuille
Vanilla cheese cake with strawberry compote
Salted caramel chocolate tart with raspberry coulis
French style homemade apple pie served with vanilla crème Anglaise
Coconut panna cotta with mango compote
Duo of chocolate mousse dome with passionfruit coulis
Warm sticky toffee date pudding with vanilla ice cream



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Plated Dinner Selections Continued

Entrees

Served with Chef's choice of seasonal vegetables and potato or rice

Alberta Beef

Prime rib au jus - **\$64**

Slow roast AAA Alberta striploin of beef with Merlot jus - **\$64**

New York 8oz steak with green peppercorn demi - **\$68**

New York 8oz steak and jumbo prawn lollipop - **\$77**

Filet mignon 6 oz Port shallot reduction - **\$71**

Poultry

Roast young turkey with cranberry pearl onion dressing and sage pan jus - **\$53**

Grilled chicken breast with wild mushroom sundried tomato ragout - **\$53**

Seared supreme of chicken with rosemary Kalamata olive sauce - **\$56**

Stuffed chicken breast stuffed with Okanagan dried fruits and port jus - **\$53**

Pan seared Brome Lake duck breast with maple whisky cream sauce - **\$62**

Fish and Seafood

Grilled BC salmon filet with grainy mustard Chardonnay beurre blanc - **\$62**

Pan seared steelhead trout filet charred cucumber relish - **\$62**

Soy molasses marinated Pacific ling cod served with baby bok choy **\$62**

Seared shrimp and scallops on a lobster risotto, chive emulsion - **\$62**

Whole fresh lobster - **Market Price**

Other Entrees

Grilled pork tenderloin medallions, roasted apple horseradish jus - **\$49**

Venison loin with seasonal wild mushrooms, candied kirsch reduction - **\$69**

Braised lamb shank gremolata, roast pearl onion jus, creamy herb polenta **\$61**

Roast buffalo strip loin steak, juniper Saskatoon berry jus - **\$78**

Vegetarian Entrée's

Wild mushroom ravioli with roasted tomato coulis with garlic toast - **\$40**

Seven grain lentil cake served on braised eggplant and oven dried tomatoes - **\$45**

Grilled vegetable potato tart with toasted nuts and arugula pesto sauce - **\$45**

Spinach and ricotta gnocchi with roasted beets, toasted pine nuts, shaved Asiago - **\$45**

Dinner Additions - Granites

Pink grapefruit - Finlandia vodka - **\$4**

Lemon thyme **\$4**

Mojito - lime and mint **\$4**

*All menus are subject to change due to availability. More than one choice per course will result in additional charges

*Special menus can be designed upon request. Price is per person subject to 18% gratuity and 5% GST.

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