

Dinner Menu - Thursday June 17th

Mousse of Halibut, Edamame Beans, Wasabi & Mint wrapped in Carrot
with a centre of Lobster in Chimichurri Sauce

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing

Vitello Tonnato with Tuna Sauce

Asparagus Salad with 63° Egg
Olive Oil and Roasted Black Pepper Dressing & Grana Padano Shavings

Cream of Mushroom

Pan Seared Fillet of Alberta Rainbow Trout
with Green Pea Purée

Red Wine Braised Alberta "Brant Lake" Wagyu Short Rib
with Home-made Gnocchi

Home-made Mushroom Ravioli
topped with Chanterelle Mushrooms and Veal Glace

Grilled Fillet of BC Salmon
Roasted Red Pepper Coulis, Ratatouille, Basmati Rice

Pan-Seared Fillet of Halibut
Lemongrass Beurre Blanc, Fiddleheads, Quinoa

Emincé of Beef Tenderloin "Stroganoff"
Grilled Eggplant, Home-made Egg Tagliatelle

Roasted Tenderloin of Québec Red Deer
Game Jus
Grilled Eggplant, Spätzle

Alberta Range-Fed Angus Beef Tenderloin
Bordelaise Sauce, Grilled Eggplant, Pomme Fondant

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Pecan Tart

Home-made Vanilla Ice Cream and Mixed Berry Compote

Pastry Chef's Apple Crumble
topped with Home-made Vanilla Ice Cream

Dark Chocolate & Lime Mousse
Lime Curd, Blueberry Compote & Sorbet