

Dinner Menu- Thursday, November 25th

Mousse of Salmon with Zucchini and a Centre of Halibut

Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

Sashimi of BC Salmon

Olive Lemon Mustard Emulsion

Wild Rice Salad with Brussels Sprouts, Celery Root, Squash,
Mushrooms, Pecans, Cranberry, Pumpkin Seeds

Maple & Apple Cider Vinaigrette

Cream of Hokkaido Squash Soup

Home-made Duck Spring Rolls, Duck Jus with Grand Marnier

Sautéed Deep Sea Scallops with Chef's Asian Sauce & Chinese Broccoli

Home-made Mushroom Strudel with Morel Mushroom Sauce

Grilled Fillet of BC Salmon

Roasted Red Pepper Coulis, Ratatouille, Basmati Rice

Pan-Seared Fillet of Alberta Rainbow Trout "à la Meunière"

Sautéed in Butter, Spinach, Pommes Natures

Roasted Alberta "Valley Ridge Farms" Free-Range Chicken Breast

Chicken Jus

Polenta & Brussels Sprouts

Emincé of Veal Tenderloin "Zürich Style"

Sautéed Spinach, Rösti Potato

Alberta Range-Fed Angus Beef Tenderloin

Bordelaise Sauce

Brussels Sprouts, Pommes Fondant

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Pastry Chef's Apple Crumble

topped with Home-made Vanilla Ice Cream

Salted Caramel Magnum Ice Cream Bar

Baileys Mousse, Caramel Popcorn & Fresh Berries

Pecan Tart

with Home-made Vanilla Ice Cream and Mixed Berry Compote

4-Course Prix Fixe Table d'Hôte Menu \$118.00 (plus tax & gratuities)