

# Dinner Menu 1

Terrine of the Day - Fish

Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

Seared Venison Loin on Ceviche Sauce and Frisée Salad

Alberta Heirloom Tomatoes with Buffalo Mozzarella

Peppery Olive Oil and Aged Balsamic

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Soup du Jour

Home-made Duck Spring Rolls with Honey-Soy Sauce

Cacio e Pepe Risotto

Pan-Seared Cod on Curry Sauce and Mango Marmalade

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Grilled Fillet of BC Salmon

Roasted Red Pepper Coulis, Ratatouille, Basmati Rice

Sautéed Atlantic Lobster

Brown Butter Sauce

Fiddleheads & Saffron Pappardelle

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

Chicken Jus

Seasonal Vegetables & Sun-dried Tomato Gnocchi

Emincé of Veal Tenderloin "Zürich Style"

Seasonal Vegetables, Rösti Potato

Alberta Range-Fed Angus Beef Tenderloin

Green Peppercorn Sauce

Seasonal Vegetables, Mashed Potatoes

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Buttermilk Pudding

Apricot Gel, Exotic Peach Tea Crèmeux, Oat Crumble

Warm Callebaut Chocolate Cake

with Home-made Vanilla Ice Cream and Raspberries Compote

Cheese Plate

Appenzeller, Brillant-Savarin, Cambanzola

4-Course Prix Fixe Table d'Hôte Menu \$118.00