

Sample Dinner Menu

Maple Whiskey & Juniper Game Torchon
Bread Purée

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing

Shellfish Ceviche with Mango & Lime
Pickled Shallot

Roasted Brussels Sprouts Salad with 63° Egg
Maple Vinaigrette & Grana Padano Shavings

Cream of Asparagus Soup

Pork Belly
Celery Root Purée with Apple Gel

Pan-Seared Halibut with Mango Salsa
Angel Hair Pasta with Garlic, Basil & Tomato Sauce

Sautéed Atlantic Lobster

Brown Butter Sauce
Brussels Sprouts Leaves & Saffron Pappardelle

Miso Marinated Fillet of BC Black Cod
Ginger White Wine Sauce, Chinese Broccoli, Fingerling Potatoes

Emincé of Beef Tenderloin "Stroganoff"
Heirloom Carrots, Home-made Egg Tagliatelle

Whole Roasted Northwest Territories Caribou Striploin
Topped with Cherry Chiboust, Yukon Jack Game Jus
Heirloom Carrots, Spätzle

Alberta Range-Fed Angus Beef Tenderloin
Bordelaise Sauce
Heirloom Carrots & Duck Fat Fingerling Potatoes

Coupe Dänemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Tres Leches Cake

Dulce De Leche Mousse, Vanilla Ice Cream, Milk Powder Crumble

Salted Caramel Magnum Ice Cream Bar
Baileys Mousse, Caramel Popcorn & Fresh Berries

Pecan Tart

Mixed Berry Compote with Bourbon Pecan Ice Cream

4-Course Prix Fixe Table d'Hôte Menu \$123.00