

Dinner Menu-Monday January 24th

Mousse of Trout with a Scallop Centre
wrapped in Zucchini

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing

Wild Rice Salad with Brussels Sprouts, Celery Root, Squash, Mushrooms
with Pecans, Cranberry, Pumpkin Seeds, Maple & Apple Cider Vinaigrette

Seared Venison Loin on Ceviche Sauce and Frisée Salad

Cream of Cauliflower Soup

Home-made Lobster Spring Rolls with Mango Sweet-Chili Sauce

Alberta Lamb Lollipop
Lamb Sauce, Ratatouille

Roasted Garlic & Leek Risotto

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

Pan-Seared "Rougie" Duck Breast
Orange Sauce
Beet Fondant, Schupfnudeln

Emincé of Veal Tenderloin "Zürich Style"
Rutabaga, Rösti Potato

New York Striploin of Alberta Range-Fed Angus Beef
Port Wine Sauce
Rutabaga, Pommes Pont-Neuf

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Linzertorte

Topped with Home-Made Vanilla Ice Cream

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

Selection of Assorted Cheeses

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