

Plated Dinner

Price:C$29.00

Plated Dinner:

Soups choose 1: $7 per person

roasted tomato and red pepper bisque with a basil emulsion
silver springs seafood chowder clams, salmon, potato, bacon ~ add $2
cream of wild mushroom topped with truffle oil
roasted squash velouté with a honey crème fraiche
cream of asparagus micro sorrel, avocado oil

Salads choose 1: $7 per person

romaine hearts focaccia croutons, black pepper parmesan crisps, house-made caesar dressing
california salad kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette
caprese salad vine ripe tomato, pickled onion with olive oil, balsamic reduction
arugula & spinach poached pear, blue cheese, crispy pancetta, sherry raspberry vinaigrette

Entrées choose 1:

boneless braised alberta beef short ribs $29 per person

roasted tomato, chimichurri, mashed potatoes

alberta prime rib $39 per person

red wine jus, yorkshire pudding, horseradish whipped potatoes

chicken Neptune $36 per person

chicken supreme topped with dungeness crab, bay shrimp,

asparagus, hollandaise, wild rice pilaf

grilled beef tenderloin $45 per person

truffle butter, wild mushroom ragout, horseradish whipped potatoes

grilled salmon filet $30 per person

pineapple pico de gallo, wild rice pilaf

all entrées served with chefs choice vegetables

Desserts choose 1: $7 per person

wildflower honey cheesecake with cointreau macerated berries
chocolate trio mousse
sticky toffee pudding with vanilla ice cream
apple and mixed berry crumble with warm custard and vanilla ice cream
coffee & tea station