



Summer 2018 Custom Wedding Menu Planner

For the Cocktail Hour

Chef's Choice Passed Hors D'Oeuvres \$34/doz

Cheese & Charcuterie Board Station

Pickled market vegetables, Mustard, House-made Preserves \$9 per person

Appetizers

Smoked Steelhead Trout

Garden Sorrel Cream, Black Rye Crumble \$16

Chilled Prawn Cocktail

Aioli Vert, Fresh Horseradish \$15

Hand-made Cavatelli

Fresh Tomato & Pistou \$15

Soups

Pacific Fish Chowder \$14

Roasted Tomato & Fennel Bisque \$14

Mushroom Bisque

Truffle Cream \$15

Salads

Fresh Greens & Herbs

Buttermilk Ranch Dressing \$14

Schipper Farms Butterleaf

Garden Chive Vinaigrette \$14

Rouge Restaurant

Heirloom Tomato Salad

Chèvre, Croutons, Garden Herbs, White Balsamic Vinaigrette \$14

Optional extra:

Seasonally-Inspired Palate Cleanser \$6

Entrées

Alberta Lamb Sirloin

Lamb Jus \$44

Alberta Beef Tenderloin

Truffled Madeira Jus \$44

Seared Pacific Halibut

Garden-Inspired Chimichurri \$45

Buttermilk-Marinated Breast of Chicken

Mushroom & Foie Gras Cream \$32

Seared Duck Breast

Crabapple Gastrique \$42

Alberta Pork Loin

Grainy Mustard Emulsification, Fresh Sage Cream \$36

Mushroom Risotto

Birch Syrup, Sylvan Star Grizzly Gouda, Mushroom Tea \$30

Finishing touches

Selection of Canada's finest cheese \$16

Fairwinds Farm Yogurt Panna Cotta

Fruit Preserve, Crumbled Oats \$12

Warm Apple Cake

Chantilly \$12

Rouge Restaurant

Dark Chocolate Brownie

Chicory Anglaise, Valhrona Opalys Chantilly \$12