



## Table Food + Drink Feature

### Menu

Price: C\$58.00

The feature menu can only be selected for celebrations booked in the Private Dining Room at Table Food + Drink

#### Appetizers

Beet Salad (VE\*)

house smoked beets + citrus whipped goat cheese + fresh mint + toasted pistachio + orange segments + orange cumin vinaigrette

Charcuterie + Cheese Board (GF\*)

artisan cheese + house preserves + cured & cooked meats + pickled vegetables

House Salad (VE/DF/GF\*)

mixed artisan greens + orange basil vinaigrette + dried fruit + candied nuts + gem tomatoes + cucumber

#### Entrees

Braised Beef (GF\*)

AAA Alberta short rib + potato puree + balsamic onion marmalade + port rosemary jus + heirloom vegetables

Chicken (DF\*/GF\*)

pan roasted chicken + double smoked bacon fingerling + potatoes hash + braised kale + caramelized onion + green pea puree + wild mushroom tarragon sauce

Cauliflower Steak (GF\*/VE\*)

curried grilled cauliflower + caramelized onion + sunflower seed + hummus + tomato ginger marmalade + balsamic glaze

#### Desserts

Triple Chocolate Mousse gf\*/ve\*

White + milk + dark + raspberry coulis + chantilly

# Coast Canmore Hotel & Conference Centre

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Fruit Plate df/gf/v

Fresh seasonal fruit + berries