



## The Heritage- Buffet Option

Price: C\$115.00

Assorted Dinner Rolls and Butter

### SALADS

3 Chefs Choice Salads

### SIDES (Choice of 1 Starch)

Chef's Seasonal Mixed Vegetables +

Potato Puree, Buttermilk Mashed Potatoes with Chives

Duck Fat Fingerling Potatoes, Poached in Duck Fat and Roasted with Sherry Vinegar and Herbs

Risotto, White Wine, Shallots, 5 Brother Cheese Butter

Triple Cooked Spuds, Crispy and Fluffy Cooked Potatoes in three step process

Polenta, Creamy Cornmeal with Wine, Braised Leek Broth, Sharp Cheese

Jasmine Rice, Coconut Milk, Burnt Sesame Ginger

Fondant Potatoes, Seared and Slow Roasted Russet Potatoes

Millefeuille Potatoes, Thousand Layer of Thin Slice of Crispy Potatoes

Wild Rice and Quinoa Pilaf

### HOT BUFFET

Choice of 2 proteins from below:

Braised French Onion Short Rib, Caramelized Onion Beef Broth

Chilean Sea Bass Dusted with Cornmeal Powder, Herbed Compound Butter

Rib Eye Steak, Grilled with Herbs and finished with a Demi Glaze

Moroccan Lamb Shank, Braised with Spiced Tomato Tagine Vegetables

### DESSERT t

Plated Dessert

Coffee & Tea