



The Kanawaki

The Kanawaki

Assortment of wood-fire oven baked breads

Starters

Oyster mushroom crisp and warm Migneron, creamy scallion sauce

or

Grilled tiger shrimp, asparagus and almond milk puree, mango chutney, espelette peppers, lemon flavoured oil

or

Fresh salmon tartare, Asian garnish, won-ton, wakame, croutons rubbed with ginger and lemon

or

Caesar salad, pancetta chips, Romano cheese shavings

or

Signature lobster bisque (\$3 extra)

Main course

Charcoal grilled veal chop served in its own juices with herbs

or

Oven roasted Alberta beef tenderloin and jumbo garlic shrimp, poivrade sauce

or

Half-rack of lamb with fresh rosemary, garlic confit roasted in olive oil

Desserts

Your wedding cake

A platter of fruit on each table

Norwegian omelette flambéed before your guests

Coffee, tea, herbal tea - \$80