

4-Course Plated Menu

Price:C$99.00

Appetizers – Choose One

Caprese salad with heirloom tomato, fresh mozzarella and basil
Mini baked Brie, almond crust, mixed berry compote & maple balsamic crostini
AAA Alberta beef tartar with crispy wonton chips
Homemade pan-friend bison ravioli with safe, brown butter and olive tapenade
Grilled watermelon feta salad with white Balsamic mint vinaigrette

Roast fennel carrot soup
English pub split pea soup
Creamy truffle mushroom soup
Classic San Francisco Seafood Cioppino Soup
Creamy and cheesy broccoli soup

Starch – Choose One

Lemon saffron rice pilaf with dried fruits
Roasted garlic and braised leek mashed potato
Pinot Grigio saffron lobster risotto
Herb-roasted fingerling potato
Potato gratin with Gruyere cheese
Classic Swiss potato rosti

Vegetables – Choose One

Green bean almondine with pancetta lardon
Grilled asparagus with a balsamic glaze
Roasted fennel and maple herb glazed rainbow carrots
Steamed broccolini in herb butter
Marinated and grilled seasonal squah

Entrée – Choose One

Grilled 8oz AAA Alberta Sirloin with jumbo shrimp and red wine peppercorn demi
Mediterranean baked sole with melon caper sauce
8oz grilled salmon with white wine cream sauce
Duo duck, pan-seared duck breast and confit duck legs with port wine sauce
Pan-seared chicken supreme stuffed with mushroom goat cheese duxelles and thyme pan jus
Pork roulade stuffed with cranberry, apple and artichoke tomato sauce
Cheese and spinach cannelloni served with confit garlic basil tomato sauce

Dessert Menu - Choose one

Blueberry-filled caramel creme Brule with fresh fruit
Chocolate cheesecake with cream Chantilly and fresh fruit
Stocky toffee pudding with honey caramel sauce
Triple chocolate mousse with fresh fruit
Tiramisu with Baileys-infused Chantilly cream
Passionfruit panna cotta with fresh fruit
Chocolate lava cake with bourbon and cherry glaze

Menu listed above reflects 2025 selections. Please contact us for 2026 menus.