

TO THE PLATE DINNER MENUS

all plated dinners are designed as a three-course meal
create your own three-course plated dinner from the selection of lead, prime, and sweet ending

dinners also include chef's choice of starch, seasonal vegetables, artisan breads with butter
freshly brewed coffee, decaffeinated coffee, assorted teas

design a four-course meal, please add and additional \$7 per person
design a five-course meal, please add an additional \$14 per person

LEAD

- tortellini del nona with prosciutto, english peas, asiago cream, white truffle oil
- grilled prawn and pan seared scallop, baby basil and mache greens, pomegranate vinaigrette
- wild mushroom ragout, flaky bouchee, julienne of leek, red chili oil
- wild mushroom with root vegetable chips
- tomato and alberta sky vodka with crème fraiche and basil oil
- roasted cauliflower and double smoked bacon
- vegetable bouillabaisse
- roasted red pepper and chipotle with crumbled local feta

- butter lettuce, strawberry, blue cheese, cider vinaigrette
- confetti salad, roasted peppers, goat cheese, organic greens, maple bourbon vinaigrette
- organic mesclun greens, dried cherries, candied walnuts, balsamic vinaigrette
- leafy romaine, shaved parmesan, garlic croutons, drizzled with our own caesar dressing
- local vine ripened tomato and buffalo mozzarella tower, organic greens, tuscan oil and aged balsamic

REFRESHER

enhance your guest dining experience by offering a sorbet in ice shot glass
chef will create your flavor profile around your menu

\$4 per person

PRIME

- vegetable Wellington, roasted seasonal vegetables, local goat cheese, sundried tomato cream
- grilled salmon, roasted caperberries, lemon sauce
- spinach and local goat cheese stuffed organic chicken, sundried tomato cream
- cornmeal crusted free range breast of chicken stuffed with gorgonzola, marsala demi
- slow roasted alberta 8 oz. prime rib, sweet grass au jus (minimum 15 people)

- grilled filet or beef tenderloin, roasted mushrooms, red wine demi reduction
- roasted halibut filet, cherry tomatoes, nicoise olives, grilled lemon and olive oil
- grilled lamb chops, ragout of leeks, spinach, wild mushrooms, aged balsamic glaze
- pairing of grilled beef tenderloin roasted red pepper butter and goat cheese stuffed chicken breast with marsala wine

SWEET ENDING

- pavlova meringue, chantilly cream, fresh seasonal fruit
- chocolate pate, raspberry coulis
- lemon curd tart, cranberry compote
- white chocolate and raspberry crème brulee
- ricotta pound cake, mixed berry compote
- new york style cheesecake, blueberry compote

