



An Elegant Affaire

**Includes Dinner Rolls &
Freshly Brewed Coffee and Specialty Teas**

Please select one item from each course

Salads

Avocado Roasted Garlic Caesar -Roasted garlic Caesar dressing and sliced avocado
Caribbean Jicama Salad – Julian vegetables marinated in an olive oil & thyme with breaded shrimp
Smoked Duck Salad - Sesame dressing, cranberries, feta and orange segments

Soups

Wild Mushroom Soup with Basil Aioli Swirl
Fire Roasted Tomato Soup with a Rice Cracker
Roasted Butternut Squash Soup

Sorbet

Chef's Choice Fresh Fruit Sorbet

Entrées

Chef's Signature Chicken

Boneless chicken breast stuffed with herbed ricotta cheese and sun dried tomatoes, served with a creamy chicken veloute

\$50.00

Pemmican Hill Bison Prime Rib

Slow roasted Pemmican Hill prime rib with sherry au jus

\$58.00

Salmon Oscar

Fresh fillet of salmon with flaked crabmeat served with a delightfully rich white wine sauce

\$53.00

Roasted Rack of Lamb Jamieson

The finest lamb seasoned and roasted slowly to retain the natural juices

\$54.00

Steak Victoria

A succulent center cut 7oz filet mignon topped with delicious shrimp and charbroiled to perfection

\$57.00

Beef Tenderloin

Tender slices of beef tenderloin crowned with a savory shitake mushroom and brandy sauce

\$53.00

Lobster Tail Dinner

Cold water South African lobster tail

Market Price

Desserts

Bailey's Irish Cream & Pecan Tart

Classic Cheesecake with Fruit Sauce

Turtle Pie (Chocolate, Pecans & Caramel)

Home Made Fruit Pies à la mode

Double Chocolate Raspberry Mousse cake

Frozen Lemon Meringue Tart with Frozen Grapes

Panna Cotta with Cherry Compote

All food and beverage prices are subject to 17% gratuity and 5% GST
Valid to December 31, 2009. Prices subject to change

