2011 Festive Holiday Lunch Menus

In anticipation of the coming festive season Chef Louis Gervais has created a series of weekly lunch menus designed to add variety and holiday cheer to your corporate lunch table.
Please note all hot entrée orders require 48 hour notice and a minimum order of 10 applies to all Festive Menus

Maple Syrup Basted Paradise Valley Pork Loin
Maple syrup basted pork loin served with sage apple croissant stuffing,
bacon baked brussel sprouts & buttered late harvest potatoes
Available: Mon, Nov 14th – Fri, Nov 18th

Chateaubriand of Beef Tenderloin
Chili spiked chateaubriand of beef tenderloin served with an apricot demi glace & blue cheese garlic whipped potatoes
Available: Mon, Nov 21st – Fri, Nov 25th

Spice Rubbed Roasted Leg of Lamb
Roasted leg of lamb brushed with Persian gomagh & dulse spices and served with roasted sweet potatoes
Available: Mon, Nov 28th – Fri, Dec 2nd

Whiskey Braised Baron of Alberta Beef
3 day whiskey soaked, slow braised Baron of Alberta beef served with root vegetable and cauliflower pave
Available: Mon, Dec 5th – Fri, Dec 9th

Traditional Roasted Turkey
Served with all the favourite accompaniments
Available: Mon, Dec 12th – Fri, Dec 16th

Fig & Brown Cassonade Rubbed Ham
Smoked bone in ham, brown cassonade & fig sauce served with braised yellow turnips and truffle oil seared gnocchi
Available: Mon, Dec 19th – Fri, Dec 23rd

Carving Menus - $14.95 per person

OTHER FESTIVE OPTIONS
Available November 14th through December 23rd

Tourtiere du Chef
(one 8th of a 12 inch pie served with your choice of leafy salad. Additional 12 inch pie $80)
traditional French Canadian pork pie seasoned with allspice and cracked black pepper
$12.95 per person

Butternut Squash Ravioli
Artisan ravioli sautéed with a sage beurre blanc
$85.00 half pan (6 large portions)
$140.00 full pan (12 large portions)

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Special pricing offered to Corporate clients.