



Menu d'aujourd'hui
Bon Appetit!

Fall/Winter
3-Course Plated Dinner A – \$55

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

APPETIZER

(choose one)

Micro Sprouted Greens
garnished with dried fruit & candied pecans with an apple cider vinaigrette

Spinach, Pomegranate & Snow Flake Feta
drizzled with a creamy citrus dressing

Butternut Squash Velouté
garnished with vodka crème fraîche

All come with
House-made focaccia & French baguette

MAIN

(choose two options to offer your guests)

Fontina Crusted Chicken
*range chicken breast with an aged Italian cheese crust served with wild mushroom & artichoke risotto
& French green beans*

Salmon Wellington
wild salmon wrapped in butter pastry & served with long grain rice pilaf, roasted heirloom carrots & a beurre blanc

Paradise Valley Rack of Pork
served with rissole potatoes, roasted root vegetables, & red apple calvados butter sauce

DESSERT

(choose one)

Caramelized Lemon Tarte
Chantilly cream & raspberry coulis

Chocolate Marquis Cake (GF)
rich flourless chocolate mousse cake

Pear Clafoutis
delicate open tart with crème fraîche

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Substitute for a Bite Sized Dessert Buffet for \$1.75 more per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*