



Menu d'aujourd'hui  
Bon Appetit!

### Fall/Winter

### 3 or 4 Course Plated Dinner C – \$66 or \$75

*(based on 50 guests or more)*

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

#### **APPETIZER**

*(choose one or two)*

Chef Louis' Signature Salad

*mixed greens tossed with bacon, grape tomatoes, feta cheese, pecans & dried cranberries with a creamy vinaigrette*

Seared Prawn & Avocado Salad

*with multi-coloured heirloom tomatoes, fresh basil and balsamic crema*

Foie Gras & Slow Braised Black Forrest Bacon

*served on an onion apple tarte tatin*

Classic Lobster Bisque

*rich lobster bisque spiked with pernod*

French Baguette with Butter

#### **MAIN**

*(choose two options to offer your guests)*

Beef Short Ribs

*braised in red wine, root vegetable demi-glace & served whipped blue cheese potatoes & caramelized root vegetables*

Beef Tenderloin Wellington

*beef tenderloin & wild mushroom duxelle in butter pastry served with a peppercorn cream sauce & asparagus brushed with truffle butter*

Seared Sable Fish

*served with a red wine butter sauce, dauphinois potatoes & French green beans*

Provençal Crusted Rack of Lamb

*served on wild mushroom & artichoke risotto with fresh asparagus and a fig & port demi-glace*

#### **DESSERT**

*(choose one)*

Chocolate Lava Cake

*rich chocolate cake with a molten ganache centre, topped with passionfruit coulis*

Cranberry Cheesecake

*rich vanilla cheesecake spiked with sundried cranberries*

Earl Grey Poached Pear

*whole poached pear filled with a rich chocolate mousse*